

Cuisinart™

INSTRUCTION AND
RECIPE BOOKLET



Cuisinart™ Convection Bread Maker

CBK-200C

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- 1. READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USING THIS BREAD MAKER.**
2. Do not touch hot surfaces; carry the unit by handles. Always use oven mitts when handling hot material, and allow metal parts to cool before cleaning. Allow the bread maker to cool thoroughly before putting in or taking off parts.
3. When unit is not in use and before cleaning, unplug the bread maker from wall outlet. Let the bread maker cool down thoroughly before assembling or disassembling it.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used near children or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it. Unplug this bread maker from the wall outlet before you go out for a trip or long excursion.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer. They may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Keep power cord away from the hot surface of this bread maker. Do not put any flammable object on the hot surface of this bread maker.
14. Place this bread maker a minimum of 2 inches (5 cm) away from the wall or any other object.
15. Do not use this bread maker for other than its intended use.
16. When plugging or unplugging this bread maker, be sure not to touch the plug blades with your fingers.
17. To unplug, press and hold the Stop/Pause button for 1–3 seconds, grip plug and pull from wall outlet. Never pull on the cord.
18. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it will not drape over the counter or tabletop where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord.
19. Electric power: If electric circuit is overloaded with other appliances, your bread maker may not operate properly. This bread maker should be operated on a separate electrical circuit from other operating appliances.

**THIS UNIT IS INTENDED FOR
HOUSEHOLD USE ONLY**

**READ AND SAVE THESE
INSTRUCTIONS**

SPECIAL CORD SET INSTRUCTIONS

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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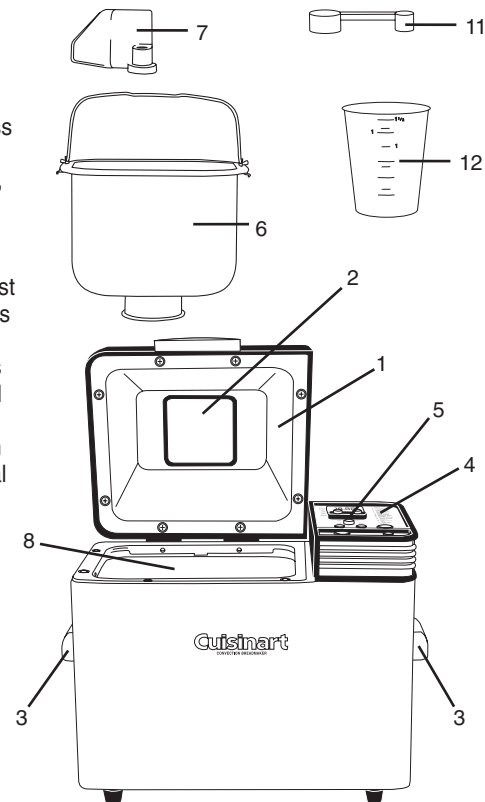
INTRODUCTION

Get ready to enjoy warm, fresh, homemade bread whenever you want it! Your new Cuisinart™ Convection Bread Maker makes it easy, and even lets you program your baking for some breads up to 12 hours in advance. Decide which of our fabulous recipes you want to try, or use a family favourite.

Then just add ingredients and select a menu option, crust colour and loaf size. We'll do the rest! We've included recipes for our Low Carb and Gluten Free menu options, as well as a variety of other breads, doughs and jams.

PARTS AND FEATURES

- Removable lid:** Brushed stainless steel with polished chrome rim
- Viewing window:** Glass viewing window
- Side handles:** Elegant, chrome side handles
- Control Panel:** Easy push button controls; 16 menu options, 3 crust colours, and 3 loaf sizes for over 100 choices
- LCD display:** Indicates program selections and baking cycles
- Removable bread pan with handle:** Horizontal loaf, nonstick
- Kneading paddle:** Removable, nonstick paddle
- Baking chamber**
- Heating element** (not shown)
- Power cord** (not shown)
- Measuring Spoon**
- Measuring Cup**



BEFORE FIRST USE

Remove all packaging and any promotional labels or stickers from your bread maker. Be sure that all parts (page 2) of your new bread maker have been unpacked before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Before using your Cuisinart™ Convection Bread Maker for the first time, remove all protective paper and wrapping. Wipe housing with a damp cloth to remove any dust from the warehouse or shipping. Wash inside of lid with sponge or damp cloth.

CONTROL PANEL

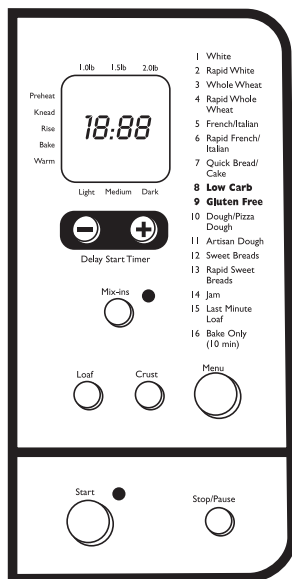
Display Window – Indicates your menu selection, current baking cycle, loaf size, crust colour and baking time.

Delay Start Timer – The Cuisinart™ Convection Bread Maker allows you to program baking for a later time. Just set the Delay Start Timer for a finish-time up to 12 hours later.

Mix-ins – This audible signal will alert you when to add extra ingredients, such as fruits and nuts, during the second kneading cycle.

The red LED indicator will be on when the Mix-ins feature is activated; off when it's deactivated. Press the button once to deactivate the Mix-ins feature. The Mix-ins feature automatically defaults to on except for Low Carb, Quick Breads, Gluten Free and Last Minute Loaf.

Please note: There are no Mix-ins signals for Low Carb, Quick Bread, Gluten Free or Last Minute Loaf program options. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.



Menu – The Cuisinart™ Convection Bread Maker offers 16 different menu cycles. Press the Menu button to scroll through and select a cycle. The numbers on the LCD will correspond with the numbers on the control panel. Please see list of program options on pages 6–7 for reference.

Crust – Press Crust to select desired crust colour. An indicator arrow will appear above the colour selected: Light, Medium or Dark. The machine automatically defaults to Medium.

Loaf – Press Loaf to select desired loaf size: (1 LB, 1.5 LB or 2 LB)

An indicator arrow will appear below the size selected. The machine will automatically default to 2 LB.

Some menu cycles are limited to certain loaf options, and the LCD panel will display accordingly. Please see selection options on pages 6–7 for all available combinations.

Start – Press Start to start the program selected, and to resume after Pause. The red LED indicator will remain on during the Preheat, Knead, Rise and Bake cycle. The LED indicator will flash on/off during the Keep Warm function.

If you hear a beep after pressing a button, the beep is indicating an invalid choice. For example, Crust selection is not available for Dough, Jam and Bake Only programs. There will be an error beep if the Crust button is pressed after selecting these menu options.

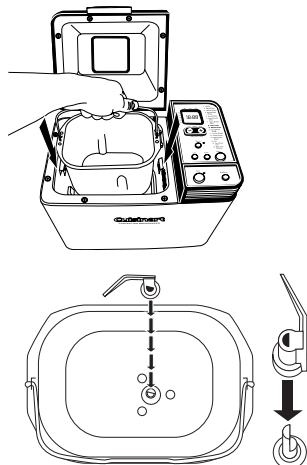
Stop/Pause – Press this button once to pause the cycle. This will pause the machine for a maximum of 15 minutes, after which the unit will resume the set menu program. To reactivate before 15 minutes, simply press Start again.

Press this button once and hold for three seconds to stop machine.

OPERATING INSTRUCTIONS

1. Remove bread pan and attach kneading paddle.
2. Properly measure all ingredients into the bread pan in the exact order they are listed. Always put the liquids in first, the dry ingredients in next, and the yeast last. Yeast cannot be allowed to touch wet ingredients. Please refer to the measuring and loading ingredients sections (page 13) for instructions.

3. Insert the bread pan back into the baking chamber. Press firmly so that the bread pan fits securely within the two brackets.
4. Close the lid and connect power cord to standard electrical outlet.
5. Choose Menu option. Press Menu and scroll through the 16 menu cycles until you reach your preferred cycle. The corresponding menu number will be indicated on the LCD screen. Please note: You will need to scroll through the list again if you pass your preferred cycle.



6. Select Crust colour – Press Crust to choose your preferred crust: Light, Medium or Dark. The Cuisinart™ Convection Bread Maker will automatically default to medium crust.

Please note: the crust control feature will not operate for Dough, Jam and Bake Only cycles. If you choose an invalid option, you will hear an error beep.

7. Select Loaf Size – Press Loaf to choose your preferred dough size: 1, 1.5 or 2 LB. The Cuisinart™ Convection Bread Maker will automatically default to a 2 LB loaf size.

Please note: the Loaf control feature will not operate for all menu options, such as Jam and Bake Only cycles. Gluten-free and Low-Carb settings do not offer 1-pound setting. If you choose an invalid option, you will hear an error beep.

See a full list of Program Options (page 6 and 7).

8. Mix-ins feature – There are some wonderful recipes for fruit and nut breads, olive loaf, cheese bread, and so on, which require mix-in ingredients such as fruit and nuts, to be added after basic ingredients are kneaded.

The Mix-ins option will automatically default to on except for Low Carb, Quick Bread, Gluten Free or Last Minute Loaf programs. Press Mix-ins

once if you choose to deactivate this feature. The LED light will indicate whether the signal is on or off. The signal can be set or deactivated anytime before the second knead cycle.

The Mix-ins signal will sound (if activated) at 14 minutes before the end of the second knead. This signal consists of a series of four sets of 5 long beeps each.

When you hear the signal, carefully open the bread maker lid and add any additional mix-ins the recipe requires. Gently close the lid to continue baking.

Please note: There are no Mix-ins signals for Low Carb, Quick Bread, Gluten Free or Last Minute Loaf program options. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

9. You can press Start at this stage or activate Delay Start Timer.

Never use the delay feature if your recipe includes ingredients which can spoil (eggs, milk or milk products, meat, fish, and so on).

See Tips and Hints (pages 14–15) for important advice on using this feature.

The Cuisinart™ Convection Bread Maker gives you the convenient option of choosing the exact time your bread will be fresh and warm and ready to eat! Your bread maker has a delay setting up to 12 hours. **The time you set relates to the finish-time of baking the loaf.** Simply set the Delay Start Timer the number of hours ahead that you want the loaf to finish. Press the + or – buttons to set time for completion up to 12 hours later. Press to increase or decrease time by 10-minute increments or hold either button down for continuous movement.

In other words, if you decide in the morning that you would like a warm loaf of bread for dinner at 7 pm, simply set the Delay Start Timer the number of hours ahead to the time you want the loaf to finish. If it's 8 in the morning you can place your ingredients in the bread maker and set the delay timer to read 11:00. At 7 pm, eleven hours later, the end bake signal will sound to let you know that the bread is ready.

10. Press Start to begin baking process. An indicator arrow on the LCD will indicate the current function: Preheat, Knead, Rise, Bake, Keep Warm.

The first knead cycle will actually mix the basic ingredients. Three kneads are standard for most bread settings. The first knead is a few minutes, followed by a longer knead. There are periods of resting in which the unit will not be active except for the countdown display. These are rise cycles.

Once you choose a menu program and press Start, the unit will automatically take care of each step for you until the loaf finishes baking. If you choose a recipe with mix-ins such as fruits and nuts, the unit will signal the time to add these ingredients and the Mix-ins light will flash. See operating instruction #8 (page 4).

11. Remove paddle signal: For your convenience, there will be an audible signal before the last rise cycle, indicating the point at which the mixing/kneading is complete, and the paddle can be removed (to avoid a small hole in the bottom of your baked loaf).

Signal consists of a series of three sets of 6 quick beeps each.

If you want to remove the paddle at this time, or remove and re-shape the dough before replacing in bread pan, press Pause. Using oven mitts, open the lid and remove the bread pan by the handles. Close lid. The bread machine will pause for 15 minutes before automatically resuming.

Take the dough from pan and remove paddle. Form dough into a neat ball and replace in centre of bread pan. Replace pan in bread maker. As soon as you replace bread pan and dough in machine, press Start again to resume baking program.

If you plan to remove the dough and reshape in another pan for baking in your conventional oven, this signal is an indication of the appropriate time for that too. Be sure to press Stop to reset the machine before it continues on to Rise, Bake and Keep Warm cycles. (Machine would automatically resume after 15 minutes.)

12. When the baking cycle is complete the end bake signal will sound. The bread display window will indicate unit is in Warm cycle and time will read 00:00.

Using oven mitts, open the lid and remove the bread pan by the handle.

Please note: If you do not Stop the machine and remove your bread, the bread maker will automatically switch to its keep warm feature. Your bread will be kept warm for 60 minutes to prevent your loaf from

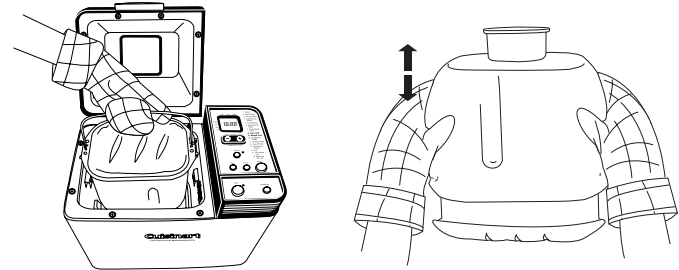
becoming soggy. For optimal results, we recommend removing your loaf as soon as the baking cycle is complete, and letting it cool on a baking rack.

Please note: The keep warm function will not operate for any Dough, Jam and Bake Only cycles.

13. Remove bread from pan – Using oven mitts, grab the bottom of the bread pan, move handle aside, and shake until the bread is released.

For best results, allow the loaf to cool on a wire rack for 20 to 30 minutes prior to cutting.

Please note: Be sure to remove the kneading paddle from the finished loaf. **Caution: the kneading paddle will be extremely hot.**



POWER FAILURE BACKUP

This unit is equipped with a power failure backup system. In case of any disruption of power supply, the unit will store in memory the stage of bread making cycle and resume once power is restored. The power backup feature can maintain memory for a power failure up to 15 minutes.

PROGRAM OPTIONS

Select from these Bread/Dough Cycles:

1. White Bread Light (1 LB)
2. White Bread Light (1.5 LB)
3. White Bread Light (2 LB)
4. White Bread Medium (1 LB)
5. White Bread Medium (1.5 LB)
6. White Bread Medium (2 LB)
7. White Bread Dark (1 LB)
8. White Bread Dark (1.5 LB)
9. White Bread Dark (2 LB)
10. White Bread Rapid Light (1 LB)
11. White Bread Rapid Light (1.5 LB)
12. White Bread Rapid Light (2 LB)
13. White Bread Rapid Medium (1 LB)
14. White Bread Rapid Medium (1.5 LB)
15. White Bread Rapid Medium (2 LB)
16. White Bread Rapid Dark (1 LB)
17. White Bread Rapid Dark (1.5 LB)
18. White Bread Rapid Dark (2 LB)
19. Whole Wheat Bread Light (1 LB)
20. Whole Wheat Bread Light (1.5 LB)
21. Whole Wheat Bread Light (2 LB)
22. Whole Wheat Bread Medium (1 LB)
23. Whole Wheat Bread Medium (1.5 LB)
24. Whole Wheat Bread Medium (2 LB)
25. Whole Wheat Bread Dark (1 LB)
26. Whole Wheat Bread Dark (1.5 LB)
27. Whole Wheat Bread Dark (2 LB)
28. Whole Wheat Bread Rapid Light (1 LB)
29. Whole Wheat Bread Rapid Light (1.5 LB)
30. Whole Wheat Bread Rapid Light (2 LB)
31. Whole Wheat Bread Rapid Medium (1 LB)
32. Whole Wheat Bread Rapid Medium (1.5 LB)
33. Whole Wheat Bread Rapid Medium (2 LB)
34. Whole Wheat Bread Rapid Dark (1 LB)
35. Whole Wheat Bread Rapid Dark (1.5 LB)
36. Whole Wheat Bread Rapid Dark (2 LB)
37. French/Italian Bread Light (1 LB)
38. French/Italian Bread Light (1.5 LB)
39. French/Italian Bread Light (2 LB)
40. French/Italian Bread Medium (1 LB)
41. French/Italian Bread Medium (1.5 LB)
42. French/Italian Bread Medium (2 LB)
43. French/Italian Bread Dark (1 LB)
44. French/Italian Bread Dark (1.5 LB)
45. French/Italian Bread Dark (2 LB)
46. French/Italian Bread Rapid Light (1 LB)
47. French/Italian Bread Rapid Light (1.5 LB)
48. French/Italian Bread Rapid Light (2 LB)
49. French/Italian Bread Rapid Medium (1 LB)

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50. French/Italian Bread Rapid Medium (1.5 LB)
 51. French/Italian Bread Rapid Medium (2 LB)
 52. French/Italian Bread Rapid Dark (1 LB)
 53. French/Italian Bread Rapid Dark (1.5 LB)
 54. French/Italian Bread Rapid Dark (2 LB)
 55. Quick Bread/Cake Light (1 LB)
 56. Quick Bread/Cake Light (1.5 LB)
 57. Quick Bread/Cake Light (2 LB)
 58. Quick Bread/Cake Medium (1 LB)
 59. Quick Bread/Cake Medium (1.5 LB)
 60. Quick Bread/Cake Medium (2 LB)
 61. Quick Bread/Cake Dark (1 LB)
 62. Quick Bread/Cake Dark (1.5 LB)
 63. Quick Bread/Cake Dark (2 LB)
 64. Gluten-Free Light (1.5 LB)
 65. Gluten-Free Light (2 LB)
 66. Gluten-Free Medium (1.5 LB)
 67. Gluten-Free Medium (2 LB)
 68. Gluten-Free Dark (1.5 LB)
 69. Gluten-Free Dark (2 LB)
 70. Low-Carb Light (1.5 LB)
 71. Low-Carb Light (2 LB)
 72. Low-Carb Medium (1.5 LB)
 73. Low-Carb Medium (2 LB)
 74. Low-Carb Dark (1.5 LB)
 75. Low-Carb Dark (2 LB)
 76. Dough/Pizza Dough (1 LB)
 77. Dough/Pizza Dough (1.5 LB)
 78. Dough/Pizza Dough (2 LB)
 79. Artisan Dough
 80. Sweet Breads Light (1 LB)
 81. Sweet Breads Light (1.5 LB)
 82. Sweet Breads Light (2 LB)
 83. Sweet Breads Medium (1 LB)
 84. Sweet Breads Medium (1.5 LB)
 85. Sweet Breads Medium (2 LB)
 86. Sweet Breads Dark (1 LB)
 87. Sweet Breads Dark (1.5 LB)
 88. Sweet Breads Dark (2 LB)
 89. Sweet Breads Rapid Light (1 LB)
 90. Sweet Breads Rapid Light (1.5 LB)
 91. Sweet Breads Rapid Light (2 LB)
 92. Sweet Breads Rapid Medium (1 LB)
 93. Sweet Breads Rapid Medium (1.5 LB)
 94. Sweet Breads Rapid Medium (2 LB)
 95. Sweet Breads Rapid Dark (1 LB)
 96. Sweet Breads Rapid Dark (1.5 LB)
 97. Sweet Breads Rapid Dark (2 LB)
 98. Jam
 99. Last-Minute Loaf Medium (1.5 LB)
 100. Last-Minute Loaf Medium (2.0 LB)
 101. Bake Only
-

TYPES OF BREAD

White – The white bread cycle uses primarily white flour.

Whole wheat bread – Whole wheat bread is a yeast bread that is made with a significant portion of whole wheat flour (50% or more), rather than with all white bread flour. Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry (including the bran and the germ). Using whole wheat flour produces a bread that is brown to dark brown in colour (when all whole wheat flour is used), and the breads are more flavourful and healthful than breads made with refined white flours (even though “lost” nutrients are added back into white flours).

French/Italian – French/Italian breads require special timing and temperatures to achieve that wonderful crispy, nicely browned crust.

Quick bread – (Referred to as batter breads in some cookbooks.) Cake-like in texture, they are usually baked in a shaped pan such as a muffin tin or loaf pan. They are a batter-type bread rather than a yeast dough, and get their leavening from baking powder, baking soda and eggs. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

If a quick bread is a little moist on top when baking is complete (moisture will depend on ingredients of the quick bread), leave it in the bread maker for an extra 10 to 15 minutes with no heat, and it will continue baking – this is called “after cooking.”

Sweet bread – The Sweet Breads settings are for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning.

Low-carb – Low-carb baking is unique in its ingredients. Because low/lower-carb breads are low in sugar, the baking time is different. It is also important not to over-mix or over-knead when preparing low/lower-carb breads. Our exclusive low-carb setting assures proper kneading and baking times. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Gluten-free – One in approximately 100 people has an allergy or sensitivity to gluten. Since gluten is found in most flours used in traditional bread baking, the ingredients to create gluten-free breads are unique. While they are “yeast breads,” the doughs are generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free doughs. There is only

one rise, and due to the high moisture content, baking time is increased. Our exclusive gluten-free setting makes it easy to get the right results. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Dough/pizza dough – There are two ways for preparing dough in the bread maker, if you intend to bake your bread, rolls, cakes, and so on, in your conventional oven.

Our Dough/pizza dough cycle mixes ingredients, kneads and takes the dough through the first rise cycle. It is appropriate for almost any dough recipe (except gluten-free or low-carb) and ideal for pizza or pretzel dough.

It is intended that dough will be removed, deflated and shaped by hand and allowed to rise 1 or 2 more times out of the bread maker (see pages 49–64 for recipes).

Alternatively, you can choose a specific bread type from the menu options, and remove the dough when the signal before last rise sounds. This will take you through two rise cycles.

This method is suitable for any alternate loaf shape, round loaf, dinner rolls, braided challah bread, and so on. Last rise will take place outside the bread maker.

Artisan dough – This cycle allows the preparation of artisan breads.

There are several long, slow, cool rises that will enhance the development of texture, taste and crust in the final shaped and baked bread.

Rapid – Rapid cycle options are provided for a number of menu choices: white bread, wheat bread, French/Italian and quick bread. The time saving is achieved with the use of rapid rise yeast. Any rapid cycle must be used with a recipe using rapid rise yeast, or the bread will not rise and bake properly. Almost any recipe can be modified by replacing standard yeast with an equal or larger amount of rapid rise yeast.

Jams and chutneys – The bread maker is a great cooking environment for homemade jams and chutneys. The paddle automatically keeps the ingredients stirring through the process. The heating element is placed in a way that the contents of the pot will not get burned. We provide recipes starting on page 79 to get you started. They make a wonderful complement to freshly baked bread!

Note: During jam cycle, tones will sound at 5 minutes and 10 minutes into program, as a recommendation to clear sides of the pan with a spatula.

Last-minute Loaf – The Last-Minute Loaf is a fast bake cycle, which goes through kneading, rising and baking in approximately an hour. Mix-ins must be added at the very beginning of the cycle with other basic ingredients.

Please note: Because they are added at the beginning, there will be no signal indicating mix-ins.

This function can come in handy when you cannot plan ahead for bread making. The Last-Minute Loaf cycle requires the use of rapid rising yeast. Recipes begin on page 84 of recipe section. **The kneading and rising of this cycle is suitable for white bread recipes.** Allow it to cool before cutting or allow to remain in the bread maker for 60 minutes on Keep Warm cycle before serving.

Bake Only – This menu setting activates the bread maker for bake function only, and can be set in 10-minute intervals up to 90 minutes. You can use this setting if you want the finished loaf to have darker crust colour (this will only require a few extra minutes, so keep your eye on the loaf). Bake Only can also be used to bake store-purchased doughs.

CYCLES OF BREAD MAKING

Knead – There are typically 3 knead cycles for most bread types. The first knead cycle will actually mix the ingredients. Mix-ins can be added during the second knead. The one or two other short knead cycles will punch the dough down before the rise cycles.

Rise – There are periods of resting in which the unit will not be active except for the countdown display. These are rise cycles. A good rise is as important to the flavor of your bread as kneading and baking. During the rise, the machine will appear inactive – the dough is “at work”.

Bake – The Cuisinart™ Convection Bread Maker will regulate the baking time and temperature according to the individual recipe.

Convection feature – A fan circulates air throughout baking cycles for better overall browning and crispier crust. The convection feature runs during Bake Only and Keep Warm only.

Warm – The Keep Warm cycle allows you to leave the finished bread in the machine to serve warm. It also helps keep the crust from becoming soggy if not removed from the machine immediately after baking. Some crusts will darken slightly in Keep Warm mode. For best results it is recommended to remove finished loaf as soon as baking cycle is complete. Cool on a baking rack.

AUDIBLE TONES

Mix-ins – The signal consists of a series of four sets of 5 long beeps each at 14 minutes before the end of the second knead (page 4, #8).

Remove Paddle – The signal consists of a series of three sets of 6 quick beeps before last rise (page 5, #11).

Baking Cycle Complete – At the end of the baking cycle a series of 10 beeps will sound when the cycle is done (page 5, #12).

Keep Warm Function – There will be a series of 12 beeps after the completion of the keep warm function.

Jam Program Only – Tones will sound at 5 minutes and 10 minutes into program (page 8) as a recommendation to clean sides of the pan with a spatula.

Error Beep – There will be an error beep if you press an invalid function (page 4, #6 and #7).

TIMETABLE FOR THE CUISINART™ CONVECTION BREAD MAKER

AUDIBLE TONES*

NO.	Cycle	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm	Mix-ins	Remove Paddle	
1	White	Light	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	37M	2:57	60	2:37	1:32	
			1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	40M	3:00	60	2:40	1:35	
			2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	43M	3:03	60	2:43	1:38	
		Medium	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	45M	3:05	60	2:45	1:40	
			1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	50M	3:10	60	2:50	1:45	
			2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	55M	3:15	60	2:55	1:50	
	Dark	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	60M	3:20	60	3:00	1:55		
		1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	65M	3:25	60	3:05	2:00		
		2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	25MIN	15SEC	55MIN	70M	3:30	60	3:10	2:05		
		Rapid White	Light	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	37M	2:32	60	2:12	1:32
			Medium	1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	40M	2:35	60	2:15	1:35
				2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	43M	2:38	60	2:18	1:38
2	Rapid White	Medium	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	45M	2:40	60	2:20	1:40	
			1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	50M	2:45	60	2:25	1:45	
			2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	55M	2:50	60	2:30	1:50	
		Dark	1.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	60M	2:55	60	2:35	1:55	
			1.5LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	65M	3:00	60	2:40	2:00	
			2.0LB	0MIN	3MIN	31MIN	26MIN	15SEC	55MIN	0SEC	0MIN	70M	3:05	60	2:45	2:05	
	3	Whole Wheat	Light	1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	40M	4:15	60	3:31	1:26
				1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	44M	4:19	60	3:35	1:30
				2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	48M	4:23	60	3:39	1:34
			Medium	1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	45M	4:20	60	3:36	1:31
				1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	50M	4:25	60	3:41	1:36
				2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	55M	4:30	60	3:46	1:41
Dark		1.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	54M	4:29	60	3:45	1:40		
		1.5LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	60M	4:35	60	3:51	1:46		
		2.0LB	30MIN	3MIN	25MIN	80MIN	15SEC	31MIN	15SEC	46MIN	64M	4:39	60	3:55	1:50		
		Rapid Whole Wheat	Light	1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	40M	2:29	60	2:10	1:26
			Medium	1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	44M	2:33	60	2:14	1:30
				2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	48M	2:37	60	2:18	1:34
Dark	1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	45M	2:34	60	2:15	1:31			
	1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	50M	2:39	60	2:20	1:36			

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

AUDIBLE TONES*

NO.	Cycle	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm
			2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	55M	2:44	60
		Dark	1.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	54M	2:43	60
			1.5LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	60M	2:49	60
			2.0LB	5MIN	3MIN	25MIN	30MIN	15SEC	46MIN	0SEC	0MIN	64M	2:53	60
5	French/Italian	Light	1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	42M	3:12	60
			1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	53M	3:23	60
			2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	64M	3:34	60
		Medium	1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	62M	3:32	60
			1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	66M	3:36	60
			2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	70M	3:40	60
		Dark	1.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	65M	3:35	60
			1.5LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	72M	3:42	60
			2.0LB	0MIN	3MIN	30MIN	32MIN	15SEC	30MIN	15SEC	55MIN	74M	3:44	60
6	Rapid French/Italian	Light	1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	42M	2:36	60
			1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	53M	2:47	60
			2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	64M	2:58	60
		Medium	1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	62M	2:56	60
			1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	66M	3:00	60
			2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	70M	3:04	60
		Dark	1.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	65M	2:59	60
			1.5LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	72M	3:06	60
			2.0LB	0MIN	3MIN	30MIN	26MIN	15SEC	55MIN	0SEC	0MIN	74M	3:08	60
7	Quick Bread/Cake	Light	1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	73M	1:21	22
			1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	97M	1:45	22
			2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	118M	2:06	22
		Medium	1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	75M	1:23	22
			1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	99M	1:47	22
			2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	120M	2:08	22
		Dark	1.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	77M	1:25	22
			1.5LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	101M	1:49	22
			2.0LB	0MIN	3MIN	5MIN	0MIN	0SEC	0MIN	0SEC	0MIN	122M	2:10	22
8	Low Carb	Light	1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	73M	2:59	60
			2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	82M	3:08	60

Mix-ins	Remove Paddle
2:25	1:41
2:24	1:40
2:30	1:46
2:34	1:50
2:53	1:37
3:04	1:48
3:15	1:59
3:13	1:57
3:17	2:01
3:21	2:05
3:16	2:00
3:23	2:07
3:25	2:09
2:17	1:37
2:28	1:48
2:39	1:59
2:37	1:57
2:41	2:01
2:45	2:05
2:40	2:00
2:47	2:07
2:49	2:09
N/A	1:13
N/A	1:37
N/A	1:58
N/A	1:15
N/A	1:39
N/A	2:00
N/A	1:17
N/A	1:41
N/A	2:02
N/A	2:28
N/A	2:37

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

AUDIBLE TONES*

NO.	Cycle	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm
		Medium	1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	75M	3:01	60
			2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	84M	3:10	60
		Dark	1.5LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	77M	3:03	60
			2.0LB	3MIN	4MIN	9MIN	15MIN	10SEC	75MIN	0SEC	0MIN	86M	3:12	60
9	Gluten Free	Light	1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	78M	2:37	60
			2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	83M	2:42	60
		Medium	1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	80M	2:39	60
			2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	85M	2:44	60
		Dark	1.5LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	82M	2:41	60
			2.0LB	8MIN	4MIN	19MIN	48MIN	0SEC	0MIN	0SEC	0MIN	87M	2:46	60
10	Dough/Pizza Dough	N/A	1.0LB	0MIN	3MIN	24MIN	58MIN	0SEC	0MIN	0SEC	0MIN	0M	1:25	N/A
			1.5LB	0MIN	3MIN	27MIN	60MIN	0SEC	0MIN	0SEC	0MIN	0M	1:30	N/A
			2.0LB	0MIN	3MIN	32MIN	65MIN	0SEC	0MIN	0SEC	0MIN	0M	1:40	N/A
11	Artisan Dough	N/A	N/A	0MIN	5MIN	35MIN	70MIN	1SEC	85MIN	10SEC	110MIN	0M	5:05	N/A
12	Sweet Breads	Light	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	52M	3:17	60
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	54M	3:19	60
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	56M	3:21	60
		Medium	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	54M	3:19	60
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	57M	3:22	60
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	60M	3:25	60
		Dark	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	58M	3:23	60
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	61M	3:26	60
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	30MIN	15SEC	50MIN	64M	3:29	60
13	Rapid Sweet Breads	Light	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	52M	2:47	60
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	54M	2:49	60
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	56M	2:51	60
		Medium	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	54M	2:49	60
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	57M	2:52	60
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	60M	2:55	60
		Dark	1.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	58M	2:53	60
			1.5LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	61M	2:56	60
			2.0LB	0MIN	3MIN	31MIN	31MIN	15SEC	50MIN	0SEC	0MIN	64M	2:59	60
14	Jam			0MIN	0MIN	15MIN	0MIN	0SEC	0MIN	0SEC	0MIN	70M	1:25	20

Mix-ins	Remove Paddle
N/A	2:30
N/A	2:39
N/A	2:32
N/A	2:41
N/A	2:06
N/A	2:11
N/A	2:08
N/A	2:13
N/A	2:10
N/A	2:15
1:12	N/A
1:14	N/A
1:19	N/A
4:39	N/A
2:57	1:22
2:59	1:24
3:01	1:26
2:59	1:24
3:02	1:27
3:05	1:30
3:03	1:28
3:06	1:31
3:09	1:34
2:27	1:42
2:29	1:44
2:31	1:46
2:29	1:44
2:32	1:47
2:35	1:50
2:33	1:48
2:36	1:51
2:39	1:54
N/A	NA

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

														AUDIBLE TONES*		
NO.	Cycle	Crust	Size	Pre-Heat	Knead 1	Knead 2	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3	Bake	Total	Keep Warm	Mix-ins	Remove Paddle
15	Last Minute Loaf	Medium	1.5LB	0MIN	1MIN	10MIN	0MIN	0SEC	0MIN	0SEC	11MIN	37M	0:59	60	N/A	0:48
			2.0LB	0MIN	1MIN	10MIN	0MIN	0SEC	0MIN	0SEC	14MIN	40M	1:05	60	1:02	0:54
16	Bake Only			0MIN	0MIN	0MIN	0MIN	0SEC	0MIN	0SEC	0MIN	10M	0:10	60	N/A	NA

*Audible tones will sound at specified time listed in chart above as a reminder to add Mix-ins or remove paddle.

MEASURING INGREDIENTS

Important note: The MOST important rule of making bread: Use exact measurements. This is the key to successful bread baking.

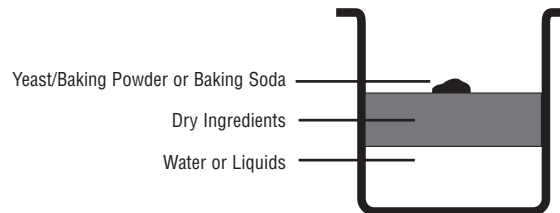
With wet ingredients, use only liquid measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Liquids must be room temperature.

With dry ingredients fill a dry measuring cup with a spoon and then level off the measurement with the back of a knife or a spatula to make sure the measurement is exact. Never use the cup to scoop the ingredients directly from container (for example, flour). By scooping, you could add up to one tablespoon of extra ingredients. Do not pack down.

LOADING INGREDIENTS INTO THE BREAD PAN

Important Note: The SECOND MOST important rule of making bread: Put the ingredients into the bread maker in the EXACT order given in the recipe. This means:

- FIRST, liquid ingredients – room temperature
- SECOND, dry ingredients
- LAST, yeast – Yeast must be separate from wet ingredients. Create a small crater in dry ingredients using your finger or a spoon, and place yeast within the crater. Make sure yeast is fresh.



Also, make sure ALL ingredients are at room temperature, unless otherwise noted [that is, between 75°–90°F (24 – 32°C)]. Temperatures too cool or too warm can affect the way the bread rises and bakes. Note: Water should not be warm, or it will affect rising.

Last, it's a good idea to start with fresh ingredients. Fresh flour and fresh yeast are critical.

See troubleshooting section (pages 16–17) to learn more.

MEASUREMENT/CONVERSION CHART

1½ teaspoons	= ½ tablespoon	8 tablespoons	= ½ cup
3 teaspoons	= 1 tablespoon	12 tablespoons	= ¾ cup
½ tablespoon	= 1½ teaspoons	16 tablespoons	= 1 cup
2 tablespoons	= ¼ cup	¾ cup	= ¼ cup + 2 tablespoons
4 tablespoons	= ½ cup	½ cup	= ½ cup + 2 tablespoons
5 tablespoons + 1 teaspoon	= ¾ cup	¼ cup	= ¼ cup + 2 tablespoons

CLEANING INSTRUCTIONS

Caution: Do not put the bread maker in water or in a dishwasher. Do not use benzene, scrubbing brushes or chemical cleaners, as these will damage the machine. Use only a mild, nonabrasive cleanser to clean the outside of the bread maker.

Baking pan and kneading paddle – Pan and kneading blade are fully immersible and dishwasher safe. Do not use metal utensils with the baking pans as they will damage the nonstick surface.

Baking chamber – Remove all bread crumbs by wiping them away with a slightly damp cloth or clean pastry brush. DO NOT bend the heating element, which is located on the inside of the bread maker. Unplug machine before cleaning.

Lid – Wipe inside of lid with sponge or damp cloth. Lid should not be immersed in water.

Outer Housing – Use only a mild, nonabrasive cleanser to clean the outside of the bread maker.

Control Panel – Wipe with a slightly damp cloth as necessary. Take care not to allow water or cleaning fluids under buttons of control panel.

CARING FOR YOUR BREAD MAKER

Keep your bread maker clean at all times.

Caution: Do not use metal utensils with the bread maker, as they will damage the non-stick pan and other parts.

Don't worry if the colour of the baking pan changes over time. The colour change is a result of steam and other moisture and does not affect the machine's performance.

If you have trouble removing the kneading paddle from bread pan, place warm water in the bread pan for 10 to 15 minutes – this will loosen the blade.

TIPS AND HINTS

For higher altitudes – Flour is drier at higher altitude levels and will absorb more liquid – use less flour in the recipe. Pay attention to the dough as it mixes and kneads – if it appears dry, add more of the same liquid used in the recipe.

Doughs prepared and baked at higher altitude levels will tend to rise faster – use less yeast, a bit more salt, and a little less sugar to help counteract this phenomenon.

Bread rises higher in high altitudes – try reducing the recommended amount of yeast by $\frac{1}{4}$ – $\frac{1}{2}$ teaspoon. If bread still rises too high, reduce yeast by another $\frac{1}{4}$ teaspoon the next time you try the recipe.

Adding a little more salt will retard the yeast action and promote slower, more even rising.

Add vital gluten or lecithin. This will help to stabilize the structure of the bread and make it less likely to fall or collapse. Lecithin can be purchased in most health food stores or natural food markets.

Usage

Bread machine baking is affected by the temperature and humidity of the day – this is often the cause of varied dough consistency and results. On a humid day, the best method of measuring is to weigh the flour. A cup of white bread flour weighs 5 ounces/140 grams. A cup of whole wheat flour weighs 4 ounces/120 grams.

If you do not have a scale (electronic works best for measuring flour), let your eye and hands guide you in adding more flour or liquid as necessary. Dough should be smooth and not cling to fingers when touched. Additional amounts of flour or liquid should be added 1 teaspoon (5 ml) at a time.

Giving the kneading paddle a light coating with a nonstick cooking spray, shortening or vegetable oil may make it easier to remove if it bakes into a loaf.

Important: If using perishable fresh ingredients such as dairy products, eggs, chopped fruits or vegetables, do not use the Delay Start Timer feature. Some dairy products and eggs may be substituted by using dried ingredients such as dried egg powders, dried buttermilk, or dry milk. Add the water to the machine first, then add the dried substitution after the flour to keep them separate. If you substitute these dried ingredients and have no other fresh, perishable ingredients in your bread recipe, you may then use the Delay Start Timer feature.

Use top quality ingredients to make your bread-machine breads.

Measure all ingredients accurately and have them ready before adding to bread pan. This is known as *mise en place* and helps to ensure that you measure each ingredient correctly, and do not find that you get down to the last (or nearly last) ingredient and find that it is not available in the pantry.

When measuring ingredients use liquid measuring utensils for liquids and dry measures for dry ingredients. Stir all “flours” first, spoon into dry measure and level off using the flat side of a knife or spatula – do not pack down. See detailed instructions on page 13.

Add ingredients to the pan in this order – liquids, melted or softened butter, salt and sugars (including honey, molasses, barley syrup), herbs, flours, dried milk, vital wheat gluten (if using), yeast. Do not allow the yeast to touch the wet ingredients. See detailed instructions on page 13.

Temperature of ingredients is important in bread machine baking. Ideal temperatures are between 75°–90°F (24°–32°C). Use an instant-read thermometer to check the temperatures. Cold ingredients should be allowed to come to room temperature. Liquids and butter may be combined and placed in a microwave on the defrost setting to warm without heating too hot.

When adapting a recipe, do not omit the little amounts of ½ teaspoon (2 ml) or less – they are essential to the chemical composition of the bread.

Vital wheat gluten can be added to recipes to improve loaf height, texture and structure – particularly with whole grain flours, or breads using whole wheat, oat flour or rye flours. It also aids in rising when using the Rapid Rise cycles, and is essential to the Last-Minute Loaves.

It is especially important to keep yeast separate from salt if using Delay Start Timer feature – add salt with the liquids and the yeast last on top of the flour. See page 13.

Nuts and seeds, raisins and dried fruits, shredded cheeses, chocolate morsels, and any other additions to the dough should be added when the Mix-in signal sounds except for Low Carb, Quick Bread, Gluten Free, and Last Minute Loaf programs.

For a more uniform loaf of bread, remove the dough when you hear the remove paddle signal, then remove the kneading paddle and reshape the dough into a neat loaf. This will ensure a more uniformly shaped loaf of bread, particularly with the smaller 1 (454 g) and 1½-pound (680 g) loaves.

Use the Whole Wheat program when baking breads containing not only whole wheat flour, but other heavy flours that will require a longer knead and rise – an example of this would be pumpernickel bread.

All breads slice best when allowed to cool for a minimum of 30 minutes (preferably longer) before slicing. If you wish to serve bread warm, wrap in foil and heat in oven. (However, we recommend serving a Last-Minute Loaf warm).

For quick breads/batter breads, spray the bottom and halfway up the sides of the bread pan with cooking spray before adding ingredients, to assist in release. Loosen the loaf with a plastic spatula before turning out.

Amounts/Sizes/Ingredients

For white breads and any recipe calling for a white flour (unless it is a quick/batter bread requiring cake flour), the best flour to use is bread flour, which has a higher protein content.

A general formula for a 1½-pound (680 g) bread machine loaf is: 3 cups (750 ml) bread flour, 1½ – 1¾ cups (280 – 300 ml) liquid, 1 teaspoon (5 ml) salt, 1 teaspoon (5 ml) sugar, 1¾ – 2 teaspoons (8 – 10 ml) yeast. Use this as your basic formula and make adjustments from there.

In general, a 2-cup (500 ml) flour recipe will produce a loaf that is about 1 pound (454 g), a 3-cup (750 ml) flour recipe will produce a loaf that is about 1½ pounds (680 g), and a 4-cup (1 L) flour recipe will produce a loaf that is about 2 pounds (908 ml). Some recipes will have slightly larger or

smaller amounts of flour for each size, and with Mix-ins, they may weigh more than 1 pound (454 g), 1½ pounds (680 g) or 2 pounds (908 g).

You should not use more than 5 cups (1.25 L) flour total in the bread machine.

If you are adapting a recipe, and your mathematical measurements become something odd such as half of an egg, use a small egg as a replacement for half. A large egg is generally equal to about ¼ cup (50 ml).

It is important to measure ingredients accurately – do not be tempted to omit small amounts such as ¼ teaspoon (0.5 ml). Baking is chemistry, and changing the formula by even this small amount can change the final product significantly.

A pinch of ginger or a bit of vitamin C can give a boost to the yeast and help it to grow better.

Too much cinnamon or garlic can counteract the rising properties of yeast. Also in this category of “yeast destroyers” are too much citrus zest and alcohol.

Always add nuts at the Mix-in signal. Adding them too early may result in their becoming too finely ground.

TROUBLESHOOTING

Dough Does Not Rise Properly – Check expiration date of yeast. Make certain yeast is fresh and properly stored (sealed, in a cool dark place).

Liquid may have been too hot and killed yeast or liquid may have been too cool and yeast did not activate completely – liquids should be between 75 – 90°F (24 – 32°C) for best bread machine results.

Delay Start feature used, but ingredients were in bread pan in improper order. See page 13.

Short loaves – Not enough sugar in recipe.

Not enough yeast. Yeast was old or improperly stored.

Delay Start feature used and ingredients not placed in bread pan properly. Salt came into contact with yeast and killed yeast.

Loaves with whole wheat and/or whole grain flours will not be as tall as those made with bread flour.

Sunken, uneven tops of loaves – High humidity or high room temperature. Do not place bread machine in sunny window.

On high humidity days, try increasing the flour by one tablespoon (15 ml) per cup (250 ml) of flour used.

Underbaked, gummy texture – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons (5–10 ml) at a time.

Too much whole grain or whole grain flour used.

Bread pan too small for recipe.

Collapsed loaf – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons (5–10 ml) at a time.

Water not proper temperature.

Ingredients not in proper proportions – be sure to measure dry ingredients correctly by stirring flours first, spooning into measuring cup, then leveling.

Open texture – Dough too wet. When baking next loaf of same bread, watch dough and add flour 1–2 teaspoons (5–10 ml) at a time.

Too much yeast was used.

Salt was omitted or incorrectly under measured.

Dense, heavy texture – Dough too dry. When baking next loaf of same bread, watch dough consistency and add water/liquid 1 teaspoon (5 ml) at a time.

This may occur when substituting lowfat products such as fat-free milk or egg replacers, light butter or margarine, fat-free sour cream or cream cheese.

Not enough sugar in recipe.

Not enough yeast used. May need to add dough enhancer or vital gluten flour.

Kneading paddle embedded in the loaf – If you are nearby when the signal before last rise sounds, you can remove the kneading paddle, reshape the loaf and replace.

Small amount of smoke/burning smell from machine – Most often this is caused by spilled ingredients. If it is bad, unplug machine, clean carefully (**Caution: interior of machine is hot**), then plug machine in again to continue. Program will be stored in memory for a maximum of 15 minutes if unplugged. Otherwise “flour dust” will burn off on its own. Clean completely when machine is unplugged and cool.

ERROR CODES

HHH or EEE with continuous beeps:
Please contact your nearby service center.

E00 or E01 (with 3 beeps when started):

E00 indicates ambient temperature is too low [-4°F (-20°C)] to bake bread.

E01 indicates the temperature of the bread maker is too high to bake bread. This usually occurs when trying to make two successive loaves. The unit should cool from baking cycle before starting to knead a new loaf. Let the unit cool for 10 minutes prior to starting a new loaf.

BREAD MAKER PANTRY

To be able to prepare breads quickly and easily in your Cuisinart™ Convection Bread Machine, we suggest keeping some basics on hand. Depending on the types of breads you and your family prefer, you may also want to have some of the other items readily available. Not all the ingredients listed are in the recipes, but can be added to improve taste and texture.

All-Purpose Flour – Can be bleached or unbleached – we prefer unbleached. For the bread machine, all-purpose flour would be used for the Quick Breads (also referred to as batter breads in some cookbooks). Can also be used to make yeast breads, but bread flour with its higher protein and gluten levels will give you better results.

Ascorbic Acid (Vitamin C) – Acts as a preservative, deterring mold and bacteria growth. Adding a little ascorbic acid to Artisan Breads (Doughs) will enable the yeast to work longer, producing a more flavorful, well-textured bread. Professional bakers often add it to French breads, boules, and

baguettes when preparing the dough. A crushed (powdered) vitamin C tablet may be used. Use about ¼ teaspoon (0.5 ml) per 3 cups (750 ml) flour.

Bread Flour – An unbleached flour high in protein and gluten. This is the most basic flour for the bread machine and should be used rather than unbleached all-purpose flour for yeast breads.

Cake Flour – A very soft flour with low protein. Do not use cake flour for yeast breads unless a recipe specifically requires it. It is most often used to make very tender cakes and pastries.

Dry Milk – (fat-free or regular) When loading ingredients add powdered milk along with flour. Using dry milk instead of fresh milk enables you to use the Delay feature. Dry milk is also added to breads (often along with fresh milk/milk products) to increase nutritional value.

Eggs – Add taste, richness and colour to breads. They act as emulsifiers and aid in keeping breads fresh and moist. Do not ever use with Delay Feature unless using powdered egg or powdered egg white and adding with flour. Egg washes (egg beaten with water or milk) are used with some Dough Only recipes to brush on shaped dough after rising, before baking, to add colour and shine to finished baked goods.

Fats (assorted) – (unsalted butter, olive oil, vegetable oil) – Add taste, texture and moisture to breads. Most French breads do not have added fats. We suggest using unsalted butter or a good quality olive oil for recipes calling for butter or olive oil.

Garlic – In small amounts, garlic aids development of the yeast – but too much garlic will cause the yeast and bread structure to collapse.

Ginger (powdered) – Boosts yeast activity and keeps it working longer. Also aids in keeping breads fresh. Use about ¼ teaspoon (1 ml) per 3 cups (750 ml) flour – this small amount will not affect flavour.

Lecithin – May be added to bread to maintain freshness and moisture. It also works with gluten to produce a lighter bread. It is derived from either soy or egg yolks and comes in either liquid or granular form.

Non-Diastatic Malt – This gives breads better structure, and can make them softer, more tender and give them a longer shelf life. Add ½–1 teaspoon

(2 – 5 ml) per 3 cups (750 ml) flour. It is a necessary ingredient for making bagel dough

Nuts, Seeds, Raisins – Add flavour, nutrition and texture to breads. May be added to just about any bread recipe where flavours are appropriate.

Powdered Buttermilk – A shelf-stable essence of buttermilk without the milk solids. Acts as a preservative and retards the growth of bacteria and mold.

Salt – Salt is a necessary part of a yeast bread recipe – it not only adds or enhances flavour, but it controls the yeast and aids in the rising of the dough. Table salt, sea salt or kosher salt can be used. Sea salt and kosher salt are more flavourful, and if a recipe specifies their use, we suggest using the recommended salt.

Self-Rising Flour – This flour would not be used in a bread machine. Self-rising flour is an all-purpose flour to which leavener (baking powder) and salt have been added. In traditional baking it is most often used for biscuits, scones, shortcakes, pancakes or waffles.

Sweeteners – Granulated sugar, brown sugar, honey, molasses, maple syrup, non-diastatic malt syrup and golden syrup stimulate yeast growth and development.

Vital Gluten Flour – A very high-protein flour made from hard wheat and treated to remove most of the starch. For regular yeast bread baking, vital gluten flour is used primarily as an additive to enhance doughs made with low glens such as rye flour. When making rapid rise breads, add vital gluten flour for a better rise in the shorter rising time. Vital gluten flour is a necessity for the Last-Minute Loaves.

Whole Wheat Flour – Contains the wheat germ of the flour, giving it a higher fiber, nutritional, and fat content. Once thought of as “health food” breads that were heavy and dense, breads made with all or part whole wheat flour are the most nutritious and can be light-textured and appealing. Purchase good quality whole wheat flour, and store in refrigerator or freezer to prevent from turning rancid. Bring to room temperature before using for bread machine recipes unless using Delay Feature.

Yeast – For most bread machine recipes, we recommend active dry, instant or bread machine yeast. The “Instant” type yeast is milled slightly finer and produced at lower temperatures resulting in fewer “dead” cells. It gives very

good results in the bread machine. Rapid rise yeast or quick rise yeast is specifically for the shorter/rapid/last minute cycles, as it helps to shorten the rising cycle – adding vital gluten as well will aid in its rise.

GLUTEN-FREE INGREDIENTS

To make gluten-free bread, a variety of flours and ingredients is necessary to develop a product that resembles wheat bread in taste and texture for slicing, toasting, and making sandwiches. All of the following ingredients can be found at your local health food store or in a natural foods grocery store. They are also easily found and ordered on-line. There are also several commercial brands of gluten-free bread mixes which can be used successfully.

Brown rice flour – milled from the whole rice kernel, brown rice flour is high in fiber, vitamins and minerals. It is very versatile.

White rice flour – milled from polished white rice, white rice flour is also considered a very versatile flour in gluten-free baking because it has a rather mild, undetectable flavour. It also blends well with other flours.

Garbanzo bean flour – milled from garbanzo beans and high in protein, garbanzo bean flour imparts a rich and sweet flavour in baked goods when combined with other flours.

Garfava flour – milled from both garbanzo and fava beans and high in protein, garfava flour adds the needed protein to gluten-free breads. However, it does have a strong, distinct flavour, so must be combined with other flours in recipes.

Soy flour – milled from roasted soybeans and high in quality protein, soy flour has a characteristic nutty flavour. It is recommended to combine soy flour with other flours when baking.

Buckwheat flour – Buckwheat is not actually wheat at all. Buckwheat flour does have a high protein content and a nutty, assertive flavour. It should definitely be combined with other flours for baking.

Rye flour – Rye flour has a lower gluten (protein) content than its white and wheat counterparts. This means one must use white or wheat flours in

combination with rye when baking bread. Combining flours ensures the loaf will rise well.

Semolina flour – Semolina is ground from hard wheat. It is pale yellow in colour and resembles corn meal. Semolina flour has a very high gluten or protein content. It is used in both making pasta and bread.

Sorghum flour – Sorghum is a millet-like grain that is very nutritious. Sorghum flour imparts a faint, sweet flavour to gluten-free products. It needs to be combined with other flours for baking.

Potato starch – Great supplementary flour to use in gluten-free baking. Potato starch is also used as a thickener for sauces and soups.

Potato flour – Heavier than potato starch, potato flour can be used in a similar way but it does carry more of a potato taste.

Cornstarch – A good combining ingredient in gluten-free baking – its taste is undetectable.

Amaranth flour – High in both protein and fiber, amaranth flour is also a good source of calcium. It has a nutty flavour and combines well with other gluten-free flours.

Quinoa flour – Quinoa, considered the most nutritious grain, is high in protein, calcium and iron.

Xanthan gum – Used as a thickening agent in gluten-free baking, xanthan gum is used as a binder and to retain moisture. Xanthan gum also adds to the volume of the bread. Can be replaced by guar gum. (Tip: Xanthan gum is also a good and natural way to keep blended vinaigrettes, dressings and marinades emulsified after blending.)

Gelatin – Although it is not necessary in gluten-free baking, gelatin adds protein and gives elasticity to bread. (If you are a vegetarian, you may not wish to use gelatin, as it is derived from meat.)

Tapioca flour – Grain-free flour that is derived from cassava root. Tapioca flour is starchy and imparts a slightly sweet flavour.

Cider vinegar – or dough enhancer (powder containing ascorbic acid) – improves texture of the bread as well as shelf life.

RECIPES

**Get ready to enjoy warm, fresh,
homemade bread whenever you want it!**

Your new Cuisinart™ Convection Bread Maker makes it easy – it will make luscious bread from raw ingredients to finished loaf, or prepare enough dough for artisan and specialty breads for baking in a traditional oven. It even lets you set the finish time for some breads up to 12 hours in advance. Decide which of our fabulous recipes you want to try, or use a family favourite. Then just add ingredients and select a menu option, crust colour and loaf size.

We'll do the rest! We've included recipes for our Low-Carb and Gluten-Free menu options, as well as a variety of other breads, doughs and jams.

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Basic White Bread-Machine Bread

White Bread Cycle/Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1½ cups (275 ml)	¾ cup (175 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
Granulated sugar or honey	3 teaspoons (15 ml)	2½ teaspoons (11 ml)	1½ teaspoons (7 ml)
Salt	1½ teaspoons (7 ml)	1½ teaspoons (6 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Nonfat dry milk	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 77 (17% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 116mg • calc. 16mg • fiber 0g

Oatmeal Bread

White Bread Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Salt	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Maple syrup (not pancake syrup)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Old-fashioned oats	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 86 (13% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g • chol. 2mg • sod. 109mg • calc. 18mg • fiber 1g

Cinnamon Swirl Bread

White Bread Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Granulated sugar	¾ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
Cinnamon	¾ tablespoon (11 ml)	½ tablespoon (7 ml)	½ tablespoon (7 ml)
Raisins (optional)	1¼ cups (300 ml)	1¼ cups (300 ml)	1¼ cups (300 ml)
Milk, low fat	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Butter, at room temperature	2½ tablespoons (35 ml)	2 tablespoons (28 ml)	1½ tablespoons (22 ml)
Egg, large, at room temperature*	1	1	1
Salt	1 teaspoon (5 ml)	1 teaspoon (5 ml)	½ teaspoon (2 ml)
Granulated sugar	1½ tablespoons (22 ml)	1 tablespoon + ¼ cup (65 ml)	1 tablespoon + ¼ cup (65 ml)
Bread flour	4 cups (1 L)	3½ cups (875 ml)	2½ cups (625 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

In a small bowl combine the granulated sugar and cinnamon, and raisins if using. Reserve.

Place remaining ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When the pause signal sounds, press Pause, remove dough and kneading paddle. Place dough on a floured surface. Roll the dough out into a rectangle, about ¼" (0.5 cm) thick. Sprinkle the cinnamon-sugar mixture evenly over the surface of the dough. Roll the dough into a tight cylinder starting with the shorter side, making sure that the ends are sealed. Place dough back into the bread pan (make sure the kneading paddle is removed) and press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 98 (16% from fat) • carb. 17g • pro. 3g • fat 2g • sat. fat 1g • chol. 12mg • sod. 106mg • calc. 19mg • fiber 1g

Granola Bread

White Bread Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, lowfat, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Honey	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Salt	1¼ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Granola	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Bread flour	3¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
Cinnamon	¾ teaspoon (4 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (11 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 87 (16% from fat) • carb. 16g • pro. 3g • fat 2g • sat. fat 1g • chol. 3mg • sod. 107mg • calc. 17mg • fiber 1g

Rosemary Bread

White Bread Cycle / Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	¾ cup (175 ml)	1 cup (250 ml)
Olive oil, extra virgin	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Salt, sea or kosher	1½ teaspoons (12 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Dried rosemary	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 78 (23% from fat) • carb. 13g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 4mg • fiber 0g

Pesto Bread

White Bread Cycle/Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
Olive oil, extra virgin	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1 tablespoon (15 ml)
Pesto	5 tablespoons (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
Sea salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bread flour	4½ cups (1.125 ml)	3½ cups (875 ml)	2¼ cups (550 ml)
Granulated sugar	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (7 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 96 (25% from fat) • carb. 15g • pro. 3g • fat 3g • sat. fat 0g • chol. 0mg • sod. 89mg • calc. 11mg • fiber 1g

Blue Cheese and Olive Bread

White Bread Cycle / Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Water, 80°–90°F (27°–32°C)	¾ cup (150 ml)	½ cup (125 ml)	½ cup + 2 tablespoons (105 ml)
Dry white wine, at room temperature	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1 tablespoon (15 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	½ tablespoon (7 ml)
Egg, large, at room temperature*	1	1	1
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	½ teaspoon (2 ml)
Honey	1 tablespoon (15 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Bread flour	3¾ cups (925 ml)	3 cups + 2 tablespoons (780 ml)	2½ cups (625 ml)
Nonfat dry milk	2 tablespoons (30 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (7 ml)
Blue cheese	¾ cup (175 ml)	½ cup (125 ml)	¼ cup (75 ml)
Green olives, well drained, patted dry	¾ cup (175 ml)	½ cup (125 ml)	¼ cup (75 ml)

Place water, wine, butter, egg, salt, honey, bread flour, nonfat milk, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White cycle. Press Crust and select Medium (or to taste). Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add blue cheese and olives. If desired, when pause tone sounds, remove dough and paddle, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 93 (24% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 1g • chol. 12mg • sod. 254mg • calc. 22mg • fiber 1g

Sun-dried Tomato and Mozzarella Bread

White Bread Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1 cup (250 ml)	¾ cup + 1 tablespoon (165 ml)	½ cup + 3 tablespoons (170 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	¾ teaspoon (4 ml)
Granulated sugar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bread flour	3¾ cups (925 ml)	2¾ cups (675 ml)	2 cups (500 ml)
Italian seasoning	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Shredded mozzarella cheese	1¼ cups (300 ml)	6 ounces (170 ml)	4 ounces (115 g)
Oil-packed sun-dried tomatoes, drained and roughly chopped	¼ cup + 2 tablespoons (80 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)

Place water, salt, sugar, bread flour, Italian seasoning and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add cheese and tomatoes. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 81 (22% from fat) • carb. 12g • pro. 3g • fat 2g • sat. fat 1g • chol. 6mg • sod. 103mg • calc. 41mg • fiber 12g

Beer Bread

White Bread Cycle / Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
*Beer, at room temperature – may use “light”	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Granulated sugar	1 tablespoon + 1 teaspoon (20 ml)	1 tablespoon (15 ml)	2½ teaspoons (12 ml)
Bread flour	3¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (300 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

*Do not use a beer that you would not drink – it adds flavour to the bread.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 67 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 3mg • fiber 1g

Potato Bread

White Bread Cycle/Delay Start Timer - Yes

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Potato cooking water, cooled to 80°–90°F (27°–32°C)	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)	6 tablespoons (90 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	2 tablespoons (30 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Egg, large, at room temperature*	1	1	1
Mashed potato (plain without milk, butter or seasonings)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Salt	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Granulated sugar	1 teaspoon (5 ml)	1 teaspoon (5 ml)	½ teaspoon (2 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2¼ cups (550 ml)
Nonfat dry milk	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon + 1 teaspoon (20 ml)
Potato starch	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon + 1 teaspoon (20 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 68 (14% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 0g • chol. 10mg • sod. 105mg • calc. 11mg • fiber 0g

Three-Cheese Bread

White Bread Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	¾ cup + 2 tablespoons (205 ml)	¾ cup + 1 tablespoon (165 ml)	7 tablespoons (105 ml)
Part-skim ricotta cheese	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
Shredded extra-sharp Cheddar cheese	1 cup (250 ml/4 oz.)	¾ cup (175 ml/3 oz.)	½ cup (125 ml/2 oz.)
Grated Asiago cheese	½ cup (125 ml/2 oz.)	¼ cup (75 ml/1½ oz.)	¼ cup (50 ml/1 oz.)
Granulated sugar	2 tablespoons (30 ml)	4½ teaspoons (22 ml)	1 tablespoon (15 ml)
Salt	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Tabasco® or other hot sauce	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bread flour	4¾ cups (1.06 L)	3 cups + 3 tablespoons (795 ml)	2 cups + 2 tablespoons (530 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select White. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Variation: Three Cheese & Bacon Bread – When selecting Menu choices, choose Mix-ins. Add ¾–½–¼ cup (150 ml - 125 ml - 75 ml) cooked diced bacon when Mix-in signal sounds.

To prepare using Rapid White bread cycle: Select Rapid White, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)] (made without bacon):

Calories 84 (26% from fat) • carb. 12g • pro. 4g • fat 2g • sat. fat 1g • chol. 7mg • sod. 51mg • calc. 59mg • fiber 0g

Basic Honey Whole Wheat Bread

Whole Wheat Bread Cycle / Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	1 cup + 1 tablespoon (265 ml)	1 cup (250 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Honey	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Bread flour	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Whole wheat flour	2½ cups (625 ml)	2 cups (500 ml)	1½ cups (300 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 73 (15% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 99mg • calc. 5mg • fiber 1g

Buttermilk Whole Wheat Bread

Whole Wheat Bread Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup + 1 tablespoon (265 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Maple syrup (not pancake syrup)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Whole wheat flour	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
Vital wheat gluten	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Currants	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 74 (5% from fat) • carb. 15g • pro. 3g • fat 0g • sat. fat 0g • chol. 1mg • sod. 115mg • calc. 26mg • fiber 2g

Multi-Grain Cereal Wheat Bread

Whole Wheat Bread Cycle/Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	¾ cup + 3 tablespoons (220 ml)	½ cup + 2 tablespoons (155 ml)
Plain fat-free yogurt	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
Brown sugar, packed	2 tablespoons (30 ml)	4½ teaspoons (22 ml)	1 tablespoon (15 ml)
Salt	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Bread flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
Whole wheat flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
7-grain cereal flakes	2¾ cups (650 ml)	2 cups (500 ml)	1½ cups (325 ml)
Yeast, active dry, instant or bread machine	2½ teaspoons (12 ml)	2 teaspoons (10 ml)	1¼ teaspoons (6 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Variation: Select Mix-Ins and add raisins, dried cherries or cranberries: ¾ cup (175 ml) – ¾ cup (150 ml)– 6 tablespoons (90 ml), depending upon loaf size.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 64 (20% from fat) • carb. 11g • pro. 2g • fat 1g • sat. fat 1g • chol. 3mg • sod. 115mg • calc. 7mg • fiber 1g

Nutty Whole Wheat Bread

Whole Wheat Bread Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Maple syrup (not pancake syrup)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Bread flour	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Whole wheat flour	2½ cups (625 ml)	2 cups (500 ml)	1½ cups (375 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Mixed nuts and seeds (i.e. walnuts, pecans, pumpkin seeds, sunflower seeds)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)

Place buttermilk, salt, butter, maple syrup, bread flour, whole wheat flour, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add mixed nuts and seeds. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 90 (30% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 2mg • sod. 85mg • calc. 21mg • fiber 2g

True 100% Whole Wheat Bread

Whole Wheat Bread Cycle / Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	1 cup + 1 tablespoon (265 ml)	1 cup (250 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Honey	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Whole wheat flour	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
Vital wheat gluten	5½ teaspoons (27.5 ml)	4½ teaspoons (22 ml)	3 teaspoons (15 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 61 (4% from fat) • carb. 13g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 99mg • calc. 6mg • fiber 2g

Whole Grain Whole Wheat Bread

Whole Wheat Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup (250 ml) + 1 tablespoon (15 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	1¼ tablespoons (19 ml)	1 tablespoon (15 ml)	¾ tablespoon (4 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Honey	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Whole wheat flour	3 cups + 6 tablespoons (840 ml)	2¾ cups (675 ml)	2 cups (500 ml)
Barley flour	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
Oats	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Flax seed	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 69 (13% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 1mg • sod. 101mg • calc. 7mg • fiber 2g

Wheat Bran Bread

Whole Wheat Cycle / Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	1 cup (250 ml)	1 cup + 1 tablespoon (265 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	¾ tablespoon (11 ml)
Molasses	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Whole wheat flour	3¾ cups (925 ml)	3 cups (750 ml)	2½ cups (550 ml)
Old fashioned oats	½ cup + 2 tablespoons (105 ml)	½ cup (75 ml)	¼ cup (50 ml)
Wheat bran	½ cup + 2 tablespoons (105 ml)	½ cup (75 ml)	¼ cup (50 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 65 (11% from fat) • carb. 13g • pro. 3g • fat 1g • sat. fat 0g • chol. 1mg • sod. 100mg • calc. 16mg • fiber 2g

Pumpnickel Raisin Bread

Whole Wheat Cycle

Delay Start Timer – Yes, but must be present to add raisins/caraway seeds

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	¾ cup + 3 tablespoons (220 ml)	½ cup + 2 tablespoons (155 ml)
Molasses	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Vegetable oil	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Salt	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Bread flour	2½ cups (625 ml)	1¾ cups + 2 tablespoons (455 ml)	1¼ cups (300 ml)
Whole wheat flour	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
Rye flour	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
Cornmeal	½ cup (75 ml)	½ cup (75 ml)	2 tablespoons + 2 teaspoons (40 ml)
Unsweetened cocoa powder	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Instant espresso powder	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
Vital wheat gluten	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Raisins	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)	6 tablespoons (90 ml)
Caraway seeds	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Place the water, molasses, oil, salt, bread flour, whole wheat flour, rye flour, cornmeal, cocoa powder, espresso powder, yeast, and vital wheat gluten, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Light (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake.

When Mix-in's tone sounds, add raisins and caraway seeds. When pause tone sounds, dough and kneading paddle may be removed. Reshape dough and replace in baking pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust, loaf size.
Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

*Nutritional information per serving [1 ounce (28 g)]:
Calories 81 (14% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 113mg • calc. 11mg • fiber 1g*

Gruyère and Walnut Wheat Bread

Whole Wheat Cycle/ Delay Start Timer – Yes, but must be present to add nuts and cheese

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1⅓ cups (275 ml)	¾ cup (175 ml)
Walnut oil	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Granulated sugar	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Bread flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
Whole wheat flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
Wheat germ	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Thyme (optional)	1 tablespoon (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
Gruyère cheese, grated (not processed cheese)	4 ounces (115 g)	3 ounces (90 g)	2 ounces (60 g)
Walnuts	¾ cup (175 ml)	½ cup (125 ml)	¼ cup (75 ml)

Place water, walnut oil, sugar, salt, bread flour, whole wheat flour, wheat germ, optional thyme, and yeast, in order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Whole Wheat. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When Mix-in's tone sounds, add grated Gruyère and walnuts. When pause tone sounds, dough and kneading paddle may be removed. Reshape dough and replace in baking pan. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid Whole Wheat cycle: Select Rapid Whole Wheat, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 130 (57% from fat) • carb. 11g • pro. 4g • fat 8g • sat. fat 2g • chol. 4mg • sod. 160mg • calc. 41mg • fiber 1g

French Bread Loaf

French/Italian Bread Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1¼ cups + 1 tablespoon (315 ml)	1 cup + 1 tablespoon (265 ml)
Salt	1½ teaspoons (7 ml)	1¼ teaspoons (6 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3½ cups (875 ml)	2 cups + 6 tablespoons (590 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Light or Medium crust (to taste). Press Loaf and select dough Size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 69 (4% from fat) • carb. 14g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 123mg • calc. 3mg • fiber 0g

Rustic Italian Loaf

French/ Italian Bread Cycle

Delay Start Timer – Yes, but must be present to add sesame seeds

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
Extra virgin olive oil	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Sea salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Granulated sugar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Wheat bran (unprocessed coarse)	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
Yeast, active dry, instant or bread machine	2½ teaspoons (12 ml)	1½ teaspoons (9 ml)	1½ teaspoons (7 ml)
Sesame seeds, optional	1 tablespoon (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)

Place water, olive oil, salt, sugar, bread flour, wheat bran, and yeast, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix/knead, rise and bake. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Sprinkle with sesame seeds. (If you are not there at this point, omit sesame seeds from recipe – it will not be as traditional, but will still be very good.) Press Start to continue rising and baking. Bread is done when end tone sounds and switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 62 (20% from fat) • carb. 11g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 85mg • calc. 4mg • fiber 1g

Country French Loaf with Olives and Rosemary

French/Italian Bread Cycle

Delay Start Timer – Yes, but must be present to add olives

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups + 2 tablespoons (405 ml)	1¼ cups (300 ml)	¾ cup + 1 tablespoon (190 ml)
Extra virgin olive oil	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)
Sea salt	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Honey	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Dried rosemary	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Bread flour	2½ cups (625 ml)	1¾ cups + 2 tablespoons (455 ml)	1¼ cups (300 ml)
Barley flour	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
Whole wheat flour	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
Rye flour	¼ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
Kalamata or Niçoise olives, drained, patted dry, pitted and halved before measuring	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)

Place water, olive oil, salt, honey, rosemary, bread flour, barley flour, whole wheat flour, rye flour, and yeast, in order listed, in Bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake, adding halved olives when Mix-in's signal sounds. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Press Start to continue rising and baking. Bread is done when end tone sounds and switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.
Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

*Nutritional information per serving [1 ounce (28 g)]:
Calories 66 (33% from fat) • carb. 9g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 114mg • calc. 3mg • fiber 1g*

Herbed Dill French Bread

French/Italian Bread Cycle

Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup (250 ml)
Extra virgin olive oil	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1 tablespoon (15 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
Dried dill weed	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and Select French/Italian. Press Crust and select Medium. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (11 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 78 (17% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 99mg • calc. 5mg • fiber 1g

Parmesan Peppercorn French Bread

French/Italian Bread Cycle
Delay Start Timer - Not recommended

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Olive oil	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2¼ tablespoons (34 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	3¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
Grated Parmesan cheese	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Freshly ground black pepper	¾ teaspoon (3.5 ml)	½ teaspoon (2 ml)	¼ teaspoon (1.5 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and select Light or Medium. Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 78 (23% from fat) • carb. 13g • pro. 2g • fat 2g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 3mg • fiber 1g

Pignoli Bread

French/Italian Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1 cup (250 ml)	1 cup (250 ml)
Extra virgin olive oil	3 tablespoons + 2 teaspoons (55 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Sea salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups + 6 tablespoons (590 ml)
Semolina flour	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
Pignoli/pine nuts	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place water, oil, salt, bread flour, semolina flour, and yeast, in order listed, in bread pan fitted with kneading paddle. Press Menu and select French/Italian. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix/knead, rise and bake, adding pignoli/pine nuts when Mix-in's signal sounds. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Press Start to continue rising and baking. Bread is done when end tone sounds and unit switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 101 (32% from fat) • carb. 14g • pro. 3g • fat 4g • sat. fat 1g • chol. 0mg • sod. 98mg • calc. 4mg • fiber 1g

Semolina Bread with Fennel and Golden Raisins

French/Italian Cycle – Medium Crust

Delay Start Timer – yes, but must be present to add raisins

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (400 ml)	1¼ cups + 1 tablespoon (315 ml)	¾ cup + 2 tablespoons (205 ml)
Sea salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Fennel seed	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Granulated sugar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Semolina flour	3 cups (750 ml)	2¼ cups (550 ml)	1½ cups (375 ml)
Bread flour	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¼ teaspoons (9 ml)	1¼ teaspoons (6 ml)
Golden raisins	¾ cup (175 ml)	¾ cup (150 ml)	6 tablespoons (90 ml)

Place water, salt, fennel seed, sugar, semolina flour, bread flour, and yeast, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select French/Italian. Press Crust and choose Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake, adding raisins when Mix-in's signal sounds. If desired, select Pause when pause signal sounds at end of second knead. Remove dough and kneading paddle. Shape dough into loaf and replace in bread pan. Press Start to continue rising and baking. Bread is done when end tone sounds and switches to Warm. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

To prepare using Rapid French/Italian cycle: Select Rapid French/Italian, medium crust or crust to taste, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	1 teaspoons (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 84 (3% from fat) • carb. 18g • pro. 3g • fat 0g • sat. fat 0g • chol. 0mg • sod. 85mg

Banana Walnut Loaf

Quick Bread/Cake Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk, 80°–90°F (27°–32°C)	½ cup (125 ml)	½ cup + 1 tablespoon (90 ml)	¼ cup (50 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Eggs, large, at room temperature*	2 eggs	2 eggs	1 egg
Pure vanilla extract	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
Mashed bananas	1½ cups (375 ml)	1¼ cups (300 ml)	1 cup (250 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Granulated sugar	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (150 ml)
Unbleached all-purpose flour	2½ cups (650 ml)	2 cups (500 ml)	1½ cups (375 ml)
Baking powder	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Baking soda	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Chopped walnuts	¾ cup (175 ml)	¾ cup (150 ml)	¼ cup (125 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 146 (40% from fat) • carb. 20g • pro. 2g • fat 7g • sat. fat 3g • chol. 24mg • sod. 141mg • calc. 13mg • fiber 1g

Carrot Cake Bread

Quick Bread/Cake Cycle

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Vegetable oil	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
Eggs, large, at room temperature*	2	2	1
Granulated sugar	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Brown sugar, packed	⅓ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
Crushed pineapple with juices (from can)	⅓ cup (75 ml)	¼ cup (50 ml)	2 tablespoons + 2 teaspoons (40 ml)
All-purpose flour	1½ cups (400 ml)	1¼ cups (300 ml)	½ cup+ ⅓ cup (200 ml)
Baking powder	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Baking soda	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)	⅓ teaspoon (0.5 ml)
Salt	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)	⅓ teaspoon (0.5 ml)
Unsweetened cocoa powder	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Cinnamon	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Freshly grated carrots	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (150 ml)
Chopped pecans or walnuts	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Golden raisins	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Vanilla extract	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 107 (34% from fat) • carb. 17g • pro. 1g • fat 4g • sat. fat 0g • chol. 13mg • sod. 46mg • calc. 11mg • fiber 1g

Date Nut Bread

Quick Bread/Cake Cycle

Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Chopped dates	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Boiling water	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Granulated sugar	¾ cup (175 ml)	¾ cup (150 ml)	½ cup (125 ml)
All-purpose flour	1¾ cups (425 ml)	1½ cups (325 ml)	1½ cups (325 ml)
Baking soda	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
Baking powder	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
Salt	½ teaspoon (2 ml)	½ teaspoon (2 ml)	½ teaspoon (2 ml)
Pure vanilla extract	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
Chopped walnuts	½ cup (125 ml)	½ cup (75 ml)	½ cup (75 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

Nutritional information per serving [1 ounce (28 g)]:

Calories 106 (26% from fat) • carb. 19g • pro. 2g • fat 3g • sat. fat 1g • chol. 4mg • sod. 157mg • calc. 6mg • fiber 1g

Lemon Poppy Seed Bread

Quick Bread/Cake Cycle

Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Buttermilk (bring to room temperature)	¾ cup (175 ml)	⅔ cup (150 ml)	½ cup (125 ml)
Fresh lemon juice	¼ cup (50 ml)	3 tablespoons (45 ml)	3 tablespoons (45 ml)
Lemon zest	2 teaspoons (10 ml)	2 teaspoons (10 ml)	2 teaspoons (10 ml)
Butter, melted and cooled	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Eggs, large, at room temperature*	3	2	2
Pure vanilla extract	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
Granulated sugar	1½ cups (375 ml)	1 cup (250 ml)	¾ cup (175 ml)
All-purpose flour	2¼ cups (550 ml)	1½ cups (375 ml)	1¼ cups (300 ml)
Poppy seeds	1 teaspoon (5 ml)	1 teaspoon (5 ml)	1 teaspoon (5 ml)
Baking powder	1½ teaspoons (7 ml)	1¼ teaspoons (6 ml)	1¼ teaspoons (6 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium or Dark crust. Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 111 (30% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 2g • chol. 35mg • sod. 48mg • calc. 20mg • fiber 0g

Pumpkin Walnut Bread

Quick Bread/Cake Cycle
Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Oil	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Canned pumpkin	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Eggs, large, at room temperature*	2	2	2
Brown sugar, packed	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Unbleached all-purpose flour	2¼ cups (550 ml)	1¾ cups (400 ml)	1 cup + 2 tablespoons (280 ml)
Ground cinnamon	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Allspice	½ teaspoon (2 ml)	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)
Nutmeg	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Baking powder	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Walnuts	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
Dried cranberries	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 109 (33% from fat) • carb. 14g • pro. 2g • fat 4g • sat. fat 1g • chol. 27mg • sod. 96mg • calc. 17mg • fiber 1g

Sour Cream Chocolate Tea Loaf

Quick Bread/Cake Cycle

Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, low fat	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)	6 tablespoons (90 ml)
Sour cream	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
Eggs, large, at room temperature*	2	2	1
Granulated sugar	¾ cup (175 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
Brown sugar, packed	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Unbleached all-purpose flour	1¾ cups (425 ml)	1½ cups (325 ml)	¾ cup + 2 tablespoons (205 ml)
Baking powder	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Baking soda	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Salt	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Vanilla extract	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Chocolate chips	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Chopped walnuts	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Dried tart cherries	⅓ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and select Quick Bread/Cake. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 110 (29% from fat) • carb. 18g • pro. 2g • fat 4g • sat. fat 1g • chol. 16mg • sod. 72mg • calc. 21mg • fiber 1g

Zucchini Bread

Quick Bread/Cake Cycle

Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Oil, vegetable	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Zucchini, shredded	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Eggs, large, at room temperature*	2	2	2
Brown sugar, packed	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Granulated sugar	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Unbleached all-purpose flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup + 2 tablespoons (280 ml)
Ground cinnamon	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Allspice	½ teaspoon (2 ml)	¼ teaspoon (1 ml)	¼ teaspoon (1 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Baking soda	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Baking powder	½ teaspoon (2 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Walnuts	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Raisins	½ cup (125 ml)	⅓ cup (75 ml)	½ cup (125 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place in Cuisinart™ Convection Bread Maker. Press Menu and Select Quick Bread/Cake. Press Loaf and select dough size. Press Start to mix and bake. After batter has mixed for 4 minutes, stir sides and bottom of bread pan with rubber scraper to ensure complete mixing. Allow to continue mixing. When tone sounds, press Pause and remove kneading paddle if desired. Press Start to continue baking. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool. If not serving after cooling, wrap in plastic wrap to maintain freshness when completely cooled.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 123 (38% from fat) • carb. 17g • pro. 2g • fat 5g • sat. fat 1g • chol. 27mg • sod. 125mg • calc. 15mg • fiber 1g

Nutty Low-Carb Bread

Low-Carb Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1¼ cups (300 ml)
Heavy cream, 90°F (32°C)	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Molasses	1¼ tablespoons (19 ml)	1 tablespoon (15 ml)
Salt	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Whole wheat flour	1¼ cups (300 ml)	1 cup (250 ml)
Vital wheat gluten	¾ cup (150 ml)	½ cup (125 ml)
Barley flour	¾ cup (150 ml)	½ cup (125 ml)
Oat flour	¾ cup (150 ml)	½ cup (125 ml)
Almond flour	¾ cup (150 ml)	½ cup (125 ml)
Soy protein	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Mixed sunflower and pumpkin seeds	¾ cup (150 ml)	½ cup (125 ml)
Mixed, chopped walnuts and pecans	¾ cup (150 ml)	½ cup (125 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and choose dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

Low-Carb Buttermilk Bread

Low-Carb Cycle / Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Buttermilk, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1¾ cups (425 ml)
Honey	1¼ tablespoons (19 ml)	1 tablespoon (15 ml)
Salt	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Whole wheat flour	1¼ cups (300 ml)	1 cup (250 ml)
Vital wheat gluten	¾ cup (150 ml)	½ cup (125 ml)
Barley flour	¾ cup (150 ml)	½ cup (125 ml)
Almond flour	¾ cup (150 ml)	½ cup (125 ml)
Soy protein	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Flax seed	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

Low-Carb Cinnamon Bread

Low-Carb Cycle / Delay Start Timer- No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Low-carb vanilla yogurt	1¼ cups (300 ml)	1 cup (250 ml)
Heavy cream	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Molasses	1 tablespoon + 1 teaspoon (20 ml)	1 tablespoon (15 ml)
Salt	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Whole wheat flour	1¼ cups (300 ml)	1 cup (250 ml)
Vital wheat gluten	¾ cup (150 ml)	½ cup (125 ml)
Barley flour	½ cup (125 ml)	¼ cup (50 ml)
Oat flour	¾ cup (150 ml)	½ cup (125 ml)
Almond flour	1 cup (250 ml)	¾ cup (175 ml)
Chopped pecans	¾ cup (150 ml)	½ cup (125 ml)
Ground cinnamon	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
Pure vanilla extract	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 84 (37% from fat) • carb. 9g • pro. 5g • fat 4g • sat. fat 1g • chol. 2mg • sod. 52mg • calc. 49mg • fiber 1g

Low-Carb Molasses Bread

Low-Carb Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Water, 80°–90°F (27°–32°C)	1½ cup (375 ml)	1¼ cups (300 ml)
Heavy cream	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Molasses	1¼ tablespoons (19 ml)	1 tablespoons (15 ml)
Salt	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Whole wheat flour	1¼ cup (300 ml)	1 cup (250 ml)
Vital wheat gluten	¾ cup (150 ml)	½ cup (125 ml)
Barley flour	¾ cup (150 ml)	½ cup (125 ml)
Oat flour	¾ cup (150 ml)	½ cup (125 ml)
Almond flour	¾ cup (150 ml)	½ cup (125 ml)
Soy protein	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 55 (22% from fat) • carb. 7g • pro. 4g • fat 1g • sat. fat 0g • chol. 1mg • sod. 12mg • calc. 27mg • fiber 1g

Low-Carb Seed Bread

Low-Carb Cycle / Delay Start Timer - No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 80°–90°F (27°–32°C)	1 cup + 4 tablespoons (310 ml)	1 cups (250 ml)
Heavy cream, 90°F (32°C)	4 tablespoons (60 ml)	2 tablespoons (30 ml)
Splenda® sweetener	1 tablespoon 1 teaspoon (20 ml)	1 tablespoons (15 ml)
Salt	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Flax seed oil	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Whole wheat flour	1¼ cup (300 ml)	1 cup (250 ml)
Almond flour	1 cup (250 ml)	¾ cup (175 ml)
Oat flour	¾ cup (150 ml)	½ cup (125 ml)
Brown rice flour	¾ cup (150 ml)	½ cup (125 ml)
Vital wheat gluten	¼ cup (50 ml)	2 tablespoons (30 ml)
Flax seeds	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Sesame seeds	2½ tablespoons (37 ml)	2 tablespoons (30 ml)
Poppy seeds	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 80 (31% from fat) • carb. 10g • pro. 4g • fat 3g • sat. fat 1g • chol. 2mg • sod. 41mg • calc. 33mg • fiber 1g

Lower-Carb Bacon and Cheese Bread

Low-Carb Cycle / Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Water, 80°–90°F (27°–32°C)	1 cup + 2 tablespoons (280 ml)	1¼ cups (300 ml)
Part-skim ricotta cheese	8 tablespoons (120 ml)	6 tablespoons (90 ml)
Salt	½ teaspoon (2 ml)	½ teaspoon (2 ml)
Whole wheat flour	¾ cup (175 ml)	½ cup (125 ml)
Barley flour	½ cup (125 ml)	½ cup (75 ml)
Soy flour	¾ cup (150 ml)	½ cup (125 ml)
Vital wheat gluten	¾ cup (150 ml)	½ cup (125 ml)
Oat flour	½ cup (125 ml)	½ cup (75 ml)
Almond flour	½ cup (75 ml)	¼ cup (50 ml)
Splenda® sweetener	1 tablespoon (15 ml)	2½ teaspoons (12 ml)
Shredded Cheddar cheese	4 ounces (115 g)	3 ounces (90 g)
Grated Asiago cheese	3 tablespoons (45 ml)	4½ teaspoons (22 ml)
Bacon, diced and cooked	8 medium slices	6 medium slices
Yeast, active dry, instant or bread machine	3 teaspoons (15 ml)	2¼ teaspoons (11 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Low Carb. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 125 (41% from fat) • carb. 10g • pro. 9g • fat 6g • sat. fat 3g • chol. 13mg • sod. 159mg • calc. 95mg • fiber 2g

Cheesy Gluten-Free Loaf

Gluten-Free Cycle/Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F (27°–32°C)	1½ cups (425 ml)	1½ cups (375 ml)
Olive oil	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Eggs, large, at room temperature*	2	2
Honey	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Cider vinegar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Salt	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Brown rice flour	2 cups (500 ml)	1½ cups (375 ml)
Potato starch	1 cup (250 ml)	¾ cup (175 ml)
Tapioca flour	½ cup (125 ml)	½ cup (75 ml)
Garfava flour	¼ cup (50 ml)	2 tablespoons (30 ml)
Quinoa flour	¼ cup (50 ml)	2 tablespoons (30 ml)
Xanthan gum	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Gelatin	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Shredded provolone cheese	½ cup + 2 tablespoons (105 ml)	¼ cup (50 ml)
Shredded mozzarella cheese	½ cup + 2 tablespoons (105 ml)	¼ cup (50 ml)
Grated Parmesan cheese	¼ cup (50 ml)	2 tablespoons (30 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Add the milk, oil, eggs, honey and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 113 (27% from fat) • carb. 17g • pro. 4g • fat 4g • sat. fat 1g • chol. 23mg • sod. 153mg • calc. 62mg • fiber 1g

Gluten-Free Apple, Cheddar, Walnut Bread

Gluten-Free Cycle/Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1 cup + 1 tablespoon (265 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Honey	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Eggs, large, at room temperature*	2	2
Cider vinegar	¼ teaspoon (4 ml)	¼ teaspoon (4 ml)
Salt	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Brown rice flour	1½ cups (375 ml)	1 cup + 1 tablespoon (265 ml)
Potato starch	¾ cup (175 ml)	½ cup (125 ml)
Tapioca flour	½ cup (75 ml)	¼ cup (50 ml)
Quinoa flour	2 tablespoons (30 ml)	1½ tablespoons (25 ml)
Garfava flour	2 tablespoons (30 ml)	1½ tablespoons (25 ml)
Shredded Cheddar cheese	½ cup (75 ml)	¼ cup (50 ml)
Chopped dried apples	½ cup (75 ml)	¼ cup (50 ml)
Chopped walnuts	½ cup (75 ml)	¼ cup (50 ml)
Xanthan gum	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Gelatin	½ teaspoon (2 ml)	½ teaspoon (2 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Add the milk, butter, honey, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 127 (29% from fat) • carb. 19g • pro. 5g • fat 4g • sat. fat 1g • chol. 25mg • sod. 195mg • calc. 71mg • fiber 1g

Gluten-Free Hazelnut Bread

Gluten-Free Cycle/Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1 cup + 1 tablespoon (265 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Maple syrup (not pancake syrup)	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Eggs, large, at room temperature*	2	1
Cider vinegar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Brown rice flour	1¾ cups (425 ml)	1¾ cups (325 ml)
Cornstarch	1 cup (250 ml)	¾ cup (175 ml)
Potato starch	1 cup (250 ml)	¾ cup (175 ml)
Tapioca flour	½ cup (125 ml)	½ cup (75 ml)
Amaranth flour	½ cup (125 ml)	½ cup (75 ml)
Chopped hazelnuts	½ cup (125 ml)	½ cup (75 ml)
Xanthan gum	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Gelatin	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Add the milk, butter, maple syrup, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 117 (24% from fat) • carb. 20g • pro. 2g • fat 3g • sat. fat 1g • chol. 14mg • sod. 158mg • calc. 23mg • fiber 1g

Gluten-Free Molasses Walnut Bread

Gluten-Free Cycle/Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F (27°–32°C)	1¾ cups (425 ml)	1½ cups (325 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Molasses	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Eggs, large, at room temperature*	2	1
Cider vinegar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Garfava flour	1½ cups (325 ml)	1 cup (250 ml)
Tapioca flour	1 cup (250 ml)	¾ cup (175 ml)
Sorghum flour	¾ cup (150 ml)	½ cup (125 ml)
Cornstarch	¾ cups (175 ml)	½ cup + 1 tablespoon (140 ml)
Potato starch	¼ cup (50 ml)	2 tablespoons (30 ml)
Chopped walnuts	¾ cup (175 ml)	½ cup+ 1 tablespoon (140 ml)
Xanthan gum	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Gelatin	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Place the milk, butter, molasses, eggs and cider vinegar in the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu button and Select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 98 (33% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g • chol. 14mg • sod. 161mg • calc. 45mg • fiber 2g

Gluten-Free Nut and Seed Bread

Gluten-Free Cycle/Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F (27°–32°C)	1¾ cups (425 ml)	1½ cups (325 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Molasses	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Eggs, large, at room temperature*	2	1
Cider vinegar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Garfava flour	1½ cups (325 ml)	1 cup (250 ml)
Tapioca flour	1 cup (250 ml)	¾ cup (175 ml)
Sorghum flour	¾ cup (150 ml)	½ cup (125 ml)
Cornstarch	¾ cups (175 ml)	½ cup + 1 tablespoon (140 ml)
Potato starch	¼ cup (50 ml)	2 tablespoons (30 ml)
Mixed chopped nuts + seeds (walnuts, pecans, sunflower seeds, pumpkin seeds)	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
Currants	¼ cup (50 ml)	2 tablespoons (30 ml)
Xanthan gum	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Gelatin	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Add the milk, butter, molasses, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 105 (34% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 1g • chol. 14mg • sod. 161mg • calc. 46mg • fiber 2g

Gluten-Free Rye Bread

Gluten-Free Cycle/Delay Start Timer - No

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Lowfat milk, 80°–90°F (27°–32°C)	2 cups (500 ml)	1½ cups (375 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Eggs, large, at room temperature*	2	2
Cider vinegar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Orange zest	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Brown rice flour	1 cup (250 ml)	¾ cup (175 ml)
Garfava flour	1 cup (250 ml)	¾ cup (175 ml)
Cornstarch	½ cup (125 ml)	½ cup (75 ml)
Potato starch	½ cup (125 ml)	½ cup (75 ml)
Sorghum flour	½ cup (125 ml)	½ cup (75 ml)
Quinoa flour	¼ cup (50 ml)	2 tablespoons (30 ml)
Brown sugar, packed	¼ cup (50 ml)	2 tablespoons (30 ml)
Caraway seeds	5 teaspoons (25 ml)	1½ tablespoons (22 ml)
Xanthan gum	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Gelatin	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)

Add the milk, butter, eggs and cider vinegar to the bread pan fitted with the kneading paddle. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate and then add to the bread pan. Add the yeast to the bread pan last. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Gluten Free. Select dough size. Press Start to mix, knead, rise and bake. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. When cycle is completed, remove from bread pan and place on wire rack to cool completely for best slicing results.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 87 (26% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 23mg • sod. 163mg • calc. 29mg • fiber 2g

French Bread Baguettes

Dough/Pizza Dough Cycle

Delay Start Timer – Yes

Ingredients	Large – 2 pounds (3 loaves)	Medium – 1½ pounds (2 loaves)	Small – 1 pound (1 or 2 loaves)
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1½ cups (275 ml)	¾ cup (175 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Granulated sugar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Wheat germ	3 tablespoons (45 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1¼ teaspoons (6 ml)
Cornmeal for dusting baguettes	pinch	pinch	pinch

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle and place in Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough, punch to deflate and let rest 10 minutes.

Divide dough into appropriate number of equal pieces, depending upon size prepared. Shape each piece of dough into a long narrow baguette and place on a baking sheet that has been dusted with cornmeal. Cover loosely with plastic wrap and let rise 30 to 40 minutes. While baguettes rise, place a pan of hot water on the bottom rack of the oven and preheat oven to 425°F (220°C).

Dust dough gently with additional flour. Make 4 diagonal slashes in each loaf about ¼-inch (0.5 cm) deep using a serrated knife. Bake bread in preheated oven 25 to 30 minutes until browned and hollow-sounding when tapped. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 72 (3% from fat) • carb. 15g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 177mg • calc. 4mg • fiber 1g

Bread-Machine Brioche

Dough/Pizza Dough Cycle
Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, regular or lowfat, 80°–90°F (27°–32°C)	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
Eggs, large, at room temperature*	4	3	2
Unsalted butter, cut in ½-inch pieces, at room temperature	8 tablespoons (120 ml)	6 tablespoons (90 ml)	4 tablespoons (60 ml)
Granulated sugar	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Powdered milk	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Salt	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	3¾ cups (925 ml)	2¾ cups + 1 tablespoon (690 ml)	1¾ cups + 2 tablespoons (455 ml)
Yeast, active dry, instant or bread machine	3 teaspoons (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)
Egg wash – 1 large egg beaten with 1 tablespoon (15 ml) water			

Place the milk, eggs, butter, sugar, powdered milk, salt, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. This dough is very soft; it is recommended to scrape the bowl after 10 minutes of kneading to ensure even distribution and mixing of ingredients. When dough cycle is completed, remove dough, punch to deflate and transfer to a well-buttered bowl. Cover with plastic wrap and refrigerate for 1 hour.

Deflate dough and divide into the number and size brioches desired. For 1 or 1½-pound brioche, remove ⅓ of the dough. Shape the larger piece into a ball and press into a buttered 6-inch (15 cm) brioche mold. Press a hole in the centre about 1 inch (2 cm) deep. Shape the smaller piece into a ball and place in the centre hole. For individual brioches, follow the same shaping directions, and place in ½-cup (125 ml) brioche molds. Cover loosely with plastic wrap and let rise in a warm (90°F/32°C), draft-free place about 45 minutes. Preheat oven to 350°F (180°C).

Brush brioche(s) with egg wash. Bake in preheated oven for 15 to 20 minutes for individual brioches, and about 20 to 30 minutes for larger brioches, until rich golden in colour and hollow-sounding when tapped. Remove from pans and transfer to wire rack to cool. Bread slices best when allowed to cool.

*Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [one 2-ounce brioche (56 g)]:

Calories 198 (35% from fat) • carb. 26g • pro. 6g • fat 8g • sat. fat 4g • chol. 69mg • sod. 222mg • calc. 36mg • fiber 1g

Cheddar Breadsticks

Dough/Pizza Dough Cycle

Delay Start Timer- yes

Ingredients	Large – 40-45 sticks	Medium – 30 sticks	Small – 25 sticks
Water, 80°–90°F (27°–32°C)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Olive oil	6 tablespoons (90 ml)	½ cup (75 ml)	¼ cup (50 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	¾ teaspoon (4 ml)
Granulated sugar	1 teaspoon (5 ml)	½ teaspoon (2 ml)	½ teaspoon (2 ml)
Bread flour	3¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
Shredded Cheddar cheese	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Paprika	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

Roll the dough out into a rectangle, ¼-inch (0.5 cm) thick, 10 inches (25 cm) long and between 16" (40 cm) and 24" (60 cm) inches wide, depending on the dough size. Roll the rectangle so that its width runs from left to right. With a pizza cutter or sharp knife, cut strips that are each ½-inch (1 cm) wide. Twist each strip so it resembles a cheese straw. Place on parchment-lined baking sheet and cover with plastic and allow to rest for about 30 minutes. Once breadsticks have rested, brush with olive oil and bake until golden – about 15 to 20 minutes. Transfer to a wire rack to cool slightly and serve.

Nutritional information per breadstick:

Calories 83 (36% from fat) • carb. 10g • pro. 3g • fat 3g • sat. fat 0g • chol. 2mg • sod. 136mg • calc. 29mg • fiber 0g

Sweet Potato Cloverleaf Rolls

Dough/Pizza Dough Cycle
Delay Start Timer - No

Ingredients	2 lbs. Dough – 18 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8 rolls
Sweet potato, peeled and cubed mashed)	12–14 ounces (336g – 392g) [1 cup (250 ml) mashed]	8–10 ounces (224g – 280g) [¾ cup (175 ml) mashed]	6–8 ounces (168g – 224g) [½ cup (125 ml) mashed]
Reserved cooking water from sweet potatoes			
Nonfat dry milk	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
Brown sugar, firmly packed	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Unsalted butter, at room temperature, cut in ¼-inch pieces	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Kosher or sea salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Yeast, active dry, instant or bread machine	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1 teaspoon (5 ml)
Cooking spray			
Milk for brushing tops of rolls			

Place the cubed sweet potatoes in a saucepan with water to cover by 1 inch (2 cm). Bring to a boil, then reduce heat and simmer until potatoes are tender, about 15 to 20 minutes. Drain, reserving cooking water. Measure out necessary amount of reserved cooking water for size of recipe being prepared: ½ cup (125 ml) – ¼ cup (75 ml) – ¼ cup (50 ml) and let cool to 90°F (32°C). Mash sweet potatoes and measure out necessary amount for size recipe being prepared: 1 cup (250 ml) – ¾ cup (175 ml) – ½ cup (125 ml).

Place measured mashed sweet potatoes, measured cooking liquid, nonfat dry milk, brown sugar, butter, salt, bread flour and yeast in baking pan fitted with kneading paddle. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When dough is ready, remove from baking pan and deflate. Divide into 18 – 12 – 9 equal portions, depending on size recipe prepared. Lightly coat regular muffin tin (18-hole, 12-hole, 9-hole) with cooking spray. Divide each dough ball into 3 equal portions. Roll each piece into a small ball. Arrange 3 small dough balls in each muffin cup. Cover with plastic wrap and let rise until doubled, about 30 to 40 minutes. Preheat oven to 375°F (190°C). When rolls have doubled in size, brush tops with milk. Bake in preheated oven for 20 to 25 minutes, until lightly browned and hollow-sounding when tapped. Remove from muffin tins and serve warm. May be made ahead and reheated to serve.

Nutritional information per roll:

Calories 199 (16% from fat) • carb. 36g • pro. 6g • fat 3g • sat. fat 2g • chol. 8mg • sod. 223mg • calc. 55mg • fiber 2g

Molasses Whole Wheat Rolls with Currants and Pecans

Dough/Pizza Dough Cycle
Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Milk, lowfat	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	7 tablespoons (105 ml)
Water, 80°–90°F (27°–32°C)	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	7 tablespoons (105 ml)
Butter, ½-inch (1 cm) pieces at room temperature	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Molasses	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Whole wheat flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
Bread flour	2 cups (500 ml)	1½ cups (375 ml)	1¼ cups (300 ml)
Currants	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
Chopped pecans	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F (180°C). Divide the dough into the number of pieces that the recipe size indicates. Roll each piece into an oval and place on a baking sheet lined with parchment paper and cover with plastic. Allow to rest for about 30 minutes until the rolls have about doubled in size. Once rolls have doubled, snip 2–3 vents along top of each roll with sharp scissors and dust with whole wheat flour. Bake in preheated oven for about 20 to 25 minutes, until they are a dark golden. Once finished, transfer rolls to a wire cooling rack.

Nutritional information per roll:

Calories 181 (23% from fat) • carb. 31g • pro. 5g • fat 5g • sat. fat 1g • chol. 3mg • sod. 156mg • calc. 45mg • fiber 3g

Pizza Dough

Dough/Pizza Dough Cycle
Delay Start Timer - Yes

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (150 ml)
Honey or sugar	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Salt (sea or kosher)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Extra virgin olive oil	2 tablespoons (30 ml)	1½ tablespoons (22 ml)	1 tablespoon (15 ml)
Bread flour*	3¼ cups (800 ml)	2¾ cups (650 ml)	1¾ cups (425 ml)
Whole wheat flour*	¾ cup (175 ml)	9 tablespoons (135 ml)	6 tablespoons (90 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1¼ teaspoons (6 ml)

Place ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When Dough Cycle is completed, deflate dough and use to make your favourite pizza.

* May use all types of bread flour rather than using part whole wheat flour.

Nutritional information per serving [1 ounce (28g)]:

Calories 73 (14% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 4mg • fiber 1g

Herb Focaccia

Dough/Pizza Dough Cycle/Delay Start Timer - Yes

Ingredients for crust	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water, 80°–90°F (27°–32°C)	1½ cups (375 ml)	1⅓ cups (275 ml)	¾ cup (175 ml)
Extra virgin olive oil	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (25 ml)
Italian herb blend	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)
Bread flour	4¼ cups (1.06 L)	3 cups + 3 tablespoons (795 ml)	2½ cups (525 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed remove dough from pan, punch to deflate and let rest 10 minutes before continuing.

Ingredients for topping	15x10-inch focaccia (30 cm x 20 cm)	12x8-inch focaccia (24 cm x 16 cm)	8x6-inch focaccia (16 cm x 12 cm)
Extra virgin olive oil	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Coarse kosher or sea salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Freshly grated Asiago, Parmesan or Grana Padano® cheese	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)
Chopped fresh herbs (parsley, basil, oregano, thyme, marjoram) – loosely packed	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)

Brush a jelly-roll pan with olive oil and sprinkle with cornmeal. After dough has rested, roll out on a lightly floured surface to the appropriate size and place on prepared pan. Cover loosely with plastic wrap and let rise in a warm place until about doubled in size, about 40 to 50 minutes.

Preheat oven to 450°F (235°C). With oiled fingertips, press indentations into the dough about 1 inch (2.5 cm) apart and ½-inch (1 cm) deep. Drizzle with olive oil. Sprinkle evenly with salt, cheese and herbs. Place in preheated oven and bake until deep golden and puffed with a crispy crust, about 10 to 20 minutes, depending on size.

Nutritional information per serving [1 ounce (28g)]:

Calories 99 (34% from fat) • carb. 13g • pro. 3g • fat 4g • sat. fat 1g • chol. 1mg • sod. 213mg • calc. 23mg • fiber 0mg

Soft Pretzels

Dough/Pizza Dough Cycle
Delay Start Timer - Yes

Ingredients	Large – 16 pretzels	Medium – 12 pretzels	Small – 8 pretzels
Water, 80°–90°F (27°–32°C)	1¼ cups (300 ml)	1 cup (250 ml)	¾ cup (175 ml)
Salt	1 tablespoon + ¼ cup (65 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Brown sugar, firmly packed	1 tablespoon + 1 teaspoon (65 ml)	1 tablespoon (15 ml)	2½ teaspoons (12 ml)
Bread flour	4 cups (1 L)	3¾ cups (800 ml)	2 cups + 6 tablespoons (590 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Water	2 cups (500 ml)	2 cups (500 ml)	2 cups (500 ml)
Baking soda	2 tablespoons (30 ml)	2 tablespoons (30 ml)	2 tablespoons (30 ml)

Place the water, salt, brown sugar, bread flour and yeast (do not add the second amount of water or the baking soda) in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer to a floured surface. Divide dough into equal pieces according to the specific recipe size. Roll each ball into a thin rope. Twist dough into a pretzel shape and place on a baking sheet lined with parchment paper. Cover with plastic and allow pretzels to rest for about 20 to 30 minutes.

Place 2 inches of water in a wide 5½ quart (5.2 L) sauté pan and bring to a boil. Preheat oven to 425°F (220°C). Place the 2 cups (500 ml) of water and baking soda in a small bowl, stir and reserve. Once pretzels have rested and water comes to a boil, carefully slide pretzels into the boiling water one at a time, flipping each after 1½ minutes. Boil for 3 minutes total. Allow pretzels to drain on a wire cooling rack. Dip each pretzel into the stirred baking soda solution and place back on parchment-lined baking sheet. Bake in the oven until dark and golden, approximately 15 to 20 minutes. When pretzels are finished, transfer to a wire cooling rack.

Nutritional information per 2-ounce (56 g) pretzel:

Calories 141 (4% from fat) • carb. 28g • pro. 5g • fat 1g • sat. fat 0g • chol. 0mg • sod. 939mg • calc. 8mg • fiber 1g

Whole Wheat Kalamata Bread

Dough/Pizza Dough Cycle/Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Milk, 80°–90°F (27°–32°C)	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
Water, 80°–90°F (27°–32°C)	7½ tablespoons (112 ml)	6 tablespoons (90 ml)	4½ tablespoons (67 ml)
Olive oil	1½ tablespoons (22 ml)	1 tablespoon (15 ml)	1 tablespoon (15 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Granulated sugar	1 tablespoon + 1 teaspoon (20 ml)	1 tablespoon (15 ml)	2 teaspoons (10 ml)
Whole wheat flour	2 cups (500 ml)	1½ cups (375 ml)	1 cup (250 ml)
Bread flour	2 cups (500 ml)	1½ cups (375 ml)	1½ cups (300 ml)
Kalamata olives, pitted and chopped	½ cup + 2 tablespoons (155 ml)	½ cup (125 ml)	6 tablespoons (90 ml)
Herbes de Provence	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise.

When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F (180°C). Divide the dough into the number of pieces that the recipe size indicates. Roll each piece into an oval and place on a baking sheet lined with parchment paper and cover with plastic. Allow to rest for about 30 minutes until the rolls have about doubled in size. Once rolls have doubled, cut 2 small slashes across each roll with a serrated knife. Dust with whole wheat flour and bake in preheated oven for about 20 to 25 minutes, until they are a dark golden. Once finished, transfer rolls to a wire cooling rack.

Note: This recipe can also be shaped into large oval loaves. Follow the same directions for the rolls but shape the dough into one large oval-shaped loaf. If you are using the 2-lb. recipe, divide the dough into two equal pieces and shape each loaf. Place on baking sheet lined with parchment and wrap the loaf/loaves in plastic. Allow to rest for 30 minutes, until the loaf has doubled in size. When loaf is ready, slash the top diagonally 3 times across the top. Bake in preheated 350°F (180°C) oven for approximately 25 to 30 minutes until it is dark golden and sounds hollow when rapped on the bottom. Once finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 83 (28% from fat) • carb. 13g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg • sod. 232mg • calc. 15mg • fiber 1g

Garlic, Herb, and Cheese Knots

Dough/Pizza Dough Cycle

Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Garlic, chopped	2 cloves	2 cloves	2 cloves
Italian herb seasoning blend	2 teaspoons (10 ml)	2 teaspoons (10 ml)	2 teaspoons (10 ml)
Water	1½ cups (325 ml)	1 cup (250 ml)	¾ cup (175 ml)
Olive oil, divided	2 tablespoons + 1 tablespoon (45 ml)	1½ tablespoons + 1 tablespoon (37 ml)	1 tablespoon + 1 teaspoon (20 ml)
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2¼ cups (550 ml)
Dry powdered milk	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
Potato flakes	¼ cup (50 ml)	2 tablespoons (30 ml)	1½ tablespoons (22 ml)
Asiago cheese, grated	2 ounces (56 g)	1½ ounce (42 g)	1 ounce (28 g)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)	1¼ teaspoons (9 ml)

In a small bowl combine the chopped garlic, Italian herbs, and 1 tablespoon (15 ml) of olive oil and mix well. Cover with plastic and reserve.

Place the remaining ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select the Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise.

When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Preheat oven to 350°F (180°C). Divide the dough into the number of pieces that the recipe size indicates. Roll each into a 10-inch (20 cm) rope and shape into a knot. Place on parchment-lined baking sheet, cover lightly with plastic wrap and allow to rest for approximately 30 minutes. Bake in preheated oven for 15 to 18 minutes until lightly browned. Brush hot knots lightly with reserved herb/olive oil mixture; let cool 5 to 10 minutes before serving.

Nutritional information per roll:

Calories 213 (22% from fat) • carb. 35g • pro. 6g • fat 5g • sat. fat 1g • chol. 5mg • sod. 312mg • calc. 78mg • fiber 1g

Onion Rye Rolls

Dough/ Pizza Dough Cycle

Delay Start Timer - No

Ingredients	2 lbs. Dough – 16 rolls	1½ lbs. Dough – 12 rolls	1 lb. Dough – 8-10 rolls
Buttermilk	¾ cup (175 ml)	9 tablespoons (135 ml)	6 tablespoons (90 ml)
Water, 80°–90°F (27°–32°C)	½ cup (125 ml)	6 tablespoons (90 ml)	¼ cup (50 ml)
Molasses	2½ tablespoons (37 ml)	2 tablespoons (30 ml)	4 teaspoons (20 ml)
Vegetable oil	1½ tablespoons (22 ml)	1 tablespoon + ½ teaspoon (17 ml)	2½ teaspoons (12 ml)
Salt	1½ teaspoons (7 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Finely chopped onions, patted dry	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
Bread flour	2½ cups (625 ml)	1½ cups + 2 tablespoons (405 ml)	1¼ cups (300 ml)
Rye flour	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Rye flakes (rye cereal)	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
Potato starch	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1¼ teaspoons (6 ml)
Caraway seeds	1½ tablespoons (22 ml)	1 tablespoon + 1 teaspoon (20 ml)	2¼ teaspoons (11 ml)
Vital gluten flour	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle and place in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough from machine and transfer to a lightly floured surface. Dough will be sticky. With floured hands, knead dough lightly until no longer sticky, adding flour as necessary. Divide dough into 16–12–8 equal pieces. Let rest 5 minutes.

Line baking sheets with parchment paper. With well-floured hands, roll each small piece of dough into a ball, then shape into a round about 3 inches in diameter. Arrange evenly spaced on baking sheet. Cover with plastic wrap and let rise until light and about doubled in size, about 30 to 40 minutes. Preheat oven to 400°F (200°C). Dust rolls with flour and cut 2 parallel or crossed slashes into each roll, about ¼-inch deep. Bake rolls for 20 to 25 minutes, until browned and crusty. Transfer to a rack to cool completely before serving. These rolls are best when allowed to cool completely, but may be reheated to serve warm. They are very good when sliced to make a sandwich or as a burger bun.

Nutritional information per roll:

Calories 174 (31% from fat) • carb. 26g • pro. 4g • fat 6g • sat. fat 3g • chol. 37mg • sod. 267mg • calc. 23mg • fiber 1g

Peanut Butter and Chocolate Rolls

Dough/Pizza Dough Cycle

Delay Start Timer – Not recommended (can substitute dry milk; see Tips and Hints, page 15 of Instructions)

Ingredients	16 rolls	12 rolls	8 rolls
Lowfat milk, 80°–90°F (27°–32°C)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Peanut butter, crunchy or creamy	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (75 ml)
Brown sugar, packed	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
Salt	½ teaspoon (2 ml)	¾ teaspoon (2 ml)	¼ teaspoon (1 ml)
Bread flour	2¾ cups (675 ml)	2 cups (500 ml)	1 cup + 6 tablespoons (340 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¼ teaspoons (9 ml)	1¼ teaspoons (5.5 ml)
Semisweet chocolate morsels	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)

Place milk, peanut butter, brown sugar, salt, bread flour, and yeast in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is completed, remove dough and punch to deflate. Let rest 10 minutes.

Divide dough into 16–12–8 equal portions. Shape into balls, then flatten to ¾-inch-thick (2 cm) rounds. Arrange on parchment-lined baking sheets equally spaced, no closer than 1 inch (2.5 cm) apart. Cover with plastic wrap and let rise until nearly doubled, about 35 to 45 minutes. Preheat oven to 375°F (190°C).

Bake rolls until browned and hollow-sounding when tapped, about 25 minutes. Let cool 15 to 20 minutes on a rack before serving – they are very tempting just out of the oven, but the chocolate morsels may be hot enough to cause a burn.

Nutritional information per serving (one roll):

Calories 219 (34% from fat) • carb. 31g • pro. 5g • fat 8g • sat. fat 3g • chol. 1mg • sod. 80mg • calc. 27mg • fiber 3g

Cinnamon Swirl Rolls

Dough / Pizza Dough Cycle
Delay Start Timer – No (contains raw eggs and fresh milk)

<i>Ingredients</i>	<i>24 cinnamon swirl rolls</i>	<i>18 cinnamon swirl rolls</i>	<i>12 cinnamon swirl rolls</i>
Lowfat milk, warmed to 80°–90°F (27°–32°C)	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Eggs, large, at room temperature*	3	2	1
Unsalted butter, cut in ½-inch pieces, at room temperature	6 tablespoons (90 ml)	4 tablespoons (60 ml)	3 tablespoons (45 ml)
Granulated sugar	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Vanilla extract	1½ teaspoons (7 ml)	1¼ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Cornstarch	¾ cup (150 ml)	½ cup (75 ml)	¼ cup (75 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¼ teaspoons (9 ml)	1¼ teaspoons (5.5 ml)

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Filling

<i>Ingredients</i>	<i>24 cinnamon swirl rolls</i>	<i>18 cinnamon swirl rolls</i>	<i>12 cinnamon swirl rolls</i>
Brown sugar, packed	½ cup (125 ml)	¼ cup (75 ml)	¼ cup (50 ml)
Granulated sugar	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Cinnamon	2½ tablespoons (37 ml)	1 tablespoon + 2½ teaspoons (27 ml)	1 tablespoon + 1 teaspoon (20 ml)
Butter, unsalted, melted	4 tablespoons (60 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)

Place the milk, eggs, unsalted butter, granulated sugar, salt, vanilla, flour, cornstarch, and yeast in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Select Dough/Pizza Dough. Select dough size. Press Start to mix, knead and rise. When cycle is

completed remove dough and punch to deflate. For large and medium recipes, divide into 2 equal portions. Let rest 10 minutes. Place the filling ingredients in a small bowl and stir with a whisk until well blended; reserve. Lightly coat 2 ten-inch (25 cm) round/2 nine-inch (22 cm) round/1 ten-inch (25 cm) round cake pan(s) with cooking spray and reserve.

Roll the dough out into rectangles 12 inches (30 cm) wide and ½-inch (1 cm) thick. Brush each rectangle with melted butter to within one inch of one long side and to the ends of the other 3 sides, and sprinkle evenly with sugar/cinnamon mixture. Roll as for a jelly roll, ending with the unbuttered side. Pinch along long side to seal. Cut with a serrated knife into 12/9/12 equal portions. Arrange in prepared pans, cover with plastic wrap, and let rise 35 to 40 minutes. Preheat oven to 350°F (180°C).

Bake for 25 to 30 minutes, until puffed with golden tops, and hollow-sounding when tapped.

Combine frosting ingredients and stir with a whisk until smooth (this may also be done in a food processor fitted with the metal “s” blade, or with a hand mixer).

Let cool 20 to 25 minutes before frosting. Spread or drizzle cream cheese frosting to taste.

Cream Cheese Frosting

Ingredients	24 cinnamon swirl rolls	18 cinnamon swirl rolls	12 cinnamon swirl rolls
Lowfat cream cheese	4 ounces (112 g)	3 ounces (84 g)	2 ounces (56 g)
Unsalted butter, at room temperature	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Vanilla extract	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Powdered sugar, sifted	1½ cups (375 ml)	1½ cups (275 ml)	¾ cup (175 ml)
Lowfat milk	1 tablespoon (15 ml)	2½ teaspoons (11 ml)	1½ teaspoons (7 ml)

Nutritional information per serving (one roll):

Calories 239 (31% from fat) • carb. 37g • pro. 4g • fat 8g • sat. fat 5g • chol. 43mg • sod. 138mg • calc. 36mg • fiber 1g

Basic Sweet Dough

Dough/Pizza Dough

Delay Start Timer – No (contains fresh dairy products and eggs)

Ingredients	2 pounds dough	1½ pounds dough	1 pound dough
Eggs, large, at room temperature*	3	2	1
Water, 80°–90°F (27°–32°C)	¼ cup + 3½ tablespoons (102 ml)	6 tablespoons (90 ml)	4½ tablespoons (67 ml)
Sour cream	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
Unsalted butter, at room temperature, cut in ½-inch (1 cm) pieces	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons + 2 teaspoons (55 ml)
Granulated sugar	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
Bread flour	4¼ cups (1.06 L)	3 cups + 1 tablespoon (765 ml)	2½ cups (525 ml)
Yeast, active dry, instant or bread machine	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)	1½ teaspoons (7 ml)

Place all ingredients, in order shown, in bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Dough/Pizza Dough. Press Start to mix, knead and rise dough. When dough has risen and cycle is completed, remove dough from pan, punch to deflate and let rest 10 minutes before continuing. This dough may be used to make your favourite sweet breakfast/brunch treats.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Nutritional information per serving [1 ounce (28 g)]:

Calories 105 (31% from fat) • carb. 15g • pro. 3g • fat 4g • sat. fat 2g • chol. 15mg • sod. 8mg • calc. 10mg • fiber 0g

Apricot Cheese Danish Braid

Ingredients	2 pounds = 2 Danish Braids	1½ pounds = 1 Braid	1 pound = 1 Braid
Basic Sweet Dough, page 63			
Cream cheese, cut in ½-inch (1 cm) pieces, at room temperature	8 ounces (224 g)	6 ounces (168 g)	4 ounces (112 g)
Granulated sugar	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Cornstarch	2 tablespoons (30 ml)	4 teaspoons (20 ml)	1 tablespoon (15 ml)
Egg, large, at room temperature*	1	3 tablespoons (45 ml) (1 medium)	2 tablespoons (30 ml) (½ beaten egg – 1 small)
Pure vanilla extract	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Apricot preserves	12 tablespoons (180 ml), divided	9 tablespoons (135 ml), divided	6 tablespoons (90 ml)
Egg wash – 1 large egg beaten with 1 tablespoon (15 ml) water			

Place cream cheese, sugar, cornstarch, egg, and vanilla in a medium bowl and whisk until smooth (this may also be done in a food processor fitted with the metal “s” blade or with a hand mixer). Cover and refrigerate until ready to use.

For 2-pound and 1½-pound recipes, divide dough into 2 equal pieces. Roll out dough into a rectangle 18x12 inches (45 cm x 30 cm) for 2-pound size or 14x10-inches (35 cm x 25 cm) for 1½-pound size. Place on a parchment-lined baking sheet. Spread cream cheese filling over the centre third (lengthwise portion) of rectangle and top with 6 (4½) tablespoons [90 (68 ml)] apricot preserves. Cut 1-inch (2.5 cm) wide strips from edge of filling to edge of dough along 18-inch (45 cm) sides. Begin braid by folding top row toward filling. Alternately fold strips at an angle from each side across filling toward opposite side. Fold bottom row toward filling and finish by stretching last strip and tucking under. Preheat oven to 350°F (180°C). Cover and let rise until nearly doubled. Brush with egg wash. Bake in preheated 350°F (180°C) oven for 30 to 40 minutes until golden brown and filling is set. Remove from oven. Slide parchment and braid onto a wire rack, and pull parchment out from under the braid. Allow to cool. Serve plain, dust with powdered sugar, or drizzle with vanilla glaze.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

Vanilla Glaze

Place ½ cup (125 ml) sifted powdered sugar in a bowl with 2 teaspoons (10 ml) powdered sugar and ½ teaspoon (2 ml) vanilla extract. Add milk, a few drops at a time, until mixture is a consistency that can be drizzled.

Nutritional information per serving [1 ounce (28 g)]:

Calories 158 (35% from fat) • carb. 22g • pro. 4g • fat 6g • sat. fat 3g • chol. 41mg • sod. 39mg • calc. 17mg • fiber 1g

Artisan Dough Cycle

When using the Artisan Dough cycle, please remember that for this cycle, the liquids and other ingredients should be cool. Follow the temperature recommendations of the recipe. It is also important that the unit not be in a sunny, warm place while the Artisan Dough cycle is being used. The idea is to have long, cool rises to develop the flavours and texture of the dough.

Rustic Baguette

Artisan Dough Cycle

Ingredients	About 1½ pounds dough
Water, 60°–70°F (15°–21°C)	1 cup (250 ml)
Extra virgin olive oil	1 tablespoon (15 ml)
Sea salt	1½ teaspoons (7 ml)
Granulated sugar	1 teaspoon (5 ml)
Bread flour	3 cups (750 ml)
Whole wheat flour	½ cup (75 ml)
Rye flour	2 tablespoons (30 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Preheat oven to 425°F (220°C). Divide dough into 2 equal pieces. Roll out into long cylindrical baguette shape. Place on baking sheet lined with parchment, cover with plastic and allow to rest for about 30 minutes.

Slash the baguettes diagonally 3 times evenly across the top of the loaf. If desired, dust with additional bread flour. Bake in preheated oven until golden and even, about 25 to 30 minutes. Bread will sound hollow when tapped. Remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 76 (11% from fat) • carb. 14g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 4mg • fiber 1g

Artisan Focaccia/Pizza

Artisan Dough Cycle

Ingredients	About 1½ pounds dough
Water, 60°–70°F (15°–21°C)	1½ cups (375 ml)
Sea salt	2½ teaspoons (12 ml)
Honey	2 teaspoons (10 ml)
Bread flour	3½ cups (875 ml)
Semolina flour	½ cup (125 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is complete, remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Follow the similar recipes in the Dough/Pizza Dough section for preparation of focaccia.

Nutritional information per serving [1 ounce (28 g)]:

Calories 58 (4% from fat) • carb. 12g • pro. 2g • fat 0g • sat. fat 0g • chol. 0mg • sod. 184mg • calc. 3mg • fiber 0g

Buttermilk Whole Wheat Walnut Boule

Artisan Dough Cycle / Time Delay - No

Ingredients for 24-hour poolish (starter)

Large 2¾ pounds

Water – cool

½ cup (125 ml)

Active dry or instant yeast

½ teaspoon (2 ml)

Bread flour

½ cup (125 ml)

Whole wheat flour

½ cup (75 ml)

Place ingredients in a medium mixing bowl and stir vigorously until the mixture resembles a thick batter. Scrape the sides of the bowl with a rubber spatula and cover the bowl with plastic wrap. Place in a moderately warm, draft-free location until the poolish has doubled. Allow the poolish to ferment for 12 to 24 hours at room temperature before using.

Ingredients

Large 2¾ pounds

Water, 60°–70°F (15°–21°C)

1 cup + 1 tablespoon (265 ml)

Buttermilk, 60°–70°F (15°–21°C)

1 cup + 1 tablespoon (265 ml)

Sea salt

¾ teaspoon (4 ml)

Honey

2 tablespoons (30 ml)

Bread flour

2¾ cups (675 ml)

Whole wheat flour

2¼ cups (550 ml)

Chopped walnuts

¾ cup (175 ml)

Yeast, active dry, instant or bread machine

½ teaspoon (2 ml)

When the poolish is ready, add remaining ingredients, in the order listed, to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Preheat oven to 375°F (190°C).

Divide the dough into 2 pieces. Shape each piece into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the underside is smooth. Place on baking sheets lined with parchment and cover boules with plastic. Allow to rest for about 30 to 40 minutes until the boules have about doubled in size.

Dust dough round with whole wheat flour and cut a cross approximately 3 inches (6 cm) long in the top of the loaf, cutting about ¼-inch (0.5 cm) into the loaf. Bake in preheated oven for about 25 to 30 minutes, until they are a dark golden and sound hollow when tapped. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 79 (18% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 47mg • calc. 13mg • fiber 1g

Cranberry Pistachio Boule

Artisan Dough Cycle

<i>Ingredients</i>	<i>2 Pounds</i>
Water, 60°–70°F (15°–21°C)	1½ cups (325 ml)
Maple syrup (not pancake syrup)	3 tablespoons (45 ml)
Walnut or almond oil	2 tablespoons (30 ml)
Salt	2 teaspoons (10 ml)
Bread flour	1¾ cups (425 ml)
Whole wheat flour	1¾ cups (425 ml)
Yeast, active dry, or instant	2¼ teaspoons (11 ml)
Shelled pistachios or walnuts	¾ cup (175 ml)
Dried cranberries	¾ cup (150 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Line a baking sheet with parchment paper or a nonstick baking liner and dust with cornmeal. Shape dough into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the underside is smooth. Flatten into a round, 10 inches (25 cm) in diameter. Cover with plastic wrap and let rise until doubled in size, about 60 minutes.

Fifteen minutes before baking, preheat oven to 425°F (220°C). Dust dough round with flour and cut a cross approximately 3 inches (6 cm) long in the top of the loaf, cutting about ¼ inch (0.5 cm) into the loaf. Place in the hot oven and bake for 15 minutes. Reduce oven temperature to 375°F (190°C). Bake for an additional 20 minutes, until the bread is a rich brown, and sounds hollow when tapped. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 87 (28% from fat) • carb. 12g • pro. 2g • fat 3g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 10mg • fiber 1g

Hazelnut and Apricot Artisan Loaf

Artisan Dough Cycle

<i>Ingredients</i>	<i>About 2 pounds dough</i>
Water, 60°–70°F (15°–21°C)	1½ cups (375 ml)
Sea salt	2 teaspoons (10 ml)
Honey	1 tablespoon (15 ml)
Bread flour	2½ cups (525 ml)
Whole wheat flour	½ cup (125 ml)
Barley flour	½ cup (125 ml)
Yeast, active dry, or instant	2½ teaspoons (12 ml)
Hazelnuts	½ cup (125 ml)
Dried apricots, chopped	¾ cup (150 ml)

Place all the water, sea salt, honey, bread flour, whole wheat flour, barley flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let rest 10 minutes before continuing.

Preheat oven to 425°F (220°C).

Roll the dough into a rectangle that is approximately 16x12 inches (40 cm x 30 cm). Sprinkle the hazelnuts and apricots evenly along the surface of the dough. Roll dough into a cylindrical shape that is 3 inches (6 cm) wide. Pinch the ends to shape the loaf. Place on baking sheet lined with parchment, cover with plastic and let it rest for about 30 minutes.

Slash the loaf diagonally 4 to 5 times along the top of the loaf and dust lightly with flour. Bake in preheated oven until golden and even, about 25 to 30 minutes. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

*Nutritional information per service [1 ounce (28 g)]:
Calories 65 (18% from fat) • carb. 12g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 7mg • fiber 1g*

Semolina Loaf

Artisan Dough Cycle

<i>Ingredients</i>	<i>About 2 pounds dough</i>
Water, 60°–70°F (15°–21°C)	2 cups (500 ml)
Olive oil	3 tablespoons (45 ml)
Sea salt	1½ teaspoons (7 ml)
Granulated sugar	4 teaspoons (20 ml)
Bread flour	2 cups (500 ml)
Semolina flour	2 cups (500 ml)
Vital wheat gluten	4 teaspoons (20 ml)
Yeast, active dry, or instant	2 teaspoons (10 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Artisan Dough. Press Start to mix, knead and rise. When cycle is completed remove dough from pan and transfer to a well-floured surface. Punch to deflate and let it rest 10 minutes before continuing.

Preheat oven to 425°F (220°C).

Divide dough into 2 equal pieces. Shape each piece into a round. With the dough cupped in your hands, roll, seamed edges down, on the counter until the underside is smooth. Place on prepared baking trays lined with parchment paper and cover with plastic wrap and let rest for 30 to 40 minutes, until the loaf has doubled in size.

When ready to bake, dust dough round with flour and cut a cross approximately 3 inches (7.5 cm) long in the top of the loaf, cutting about ¼-inch (0.5 cm) into the loaf. Bake in preheated oven for 25 to 30 minutes, until it is golden brown and sounds hollow when tapped. When finished, remove from pan and transfer to wire rack to cool. Bread slices best when allowed to cool.

Nutritional information per serving [1 ounce (28 g)]:

Calories 83 (17% from fat) • carb. 14g • pro. 3g • fat 2g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 3mg • fiber 1g

Challah Loaf

Sweet Breads Cycle Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Water	1 cup (250 ml)	¾ cup (175 ml)	½ cup + 2 tablespoons (155 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	½ cup + 2 tablespoons (105 ml)	½ cup (75 ml)	¼ cup (50 ml)
Eggs, large, at room temperature*	2	1	1
Salt	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Granulated sugar	3 tablespoons + 2 teaspoons (55 ml)	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)
Bread flour	3¾ cups (925 ml)	3 cups (750 ml)	2¾ cups (550 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size. Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 128 (29% from fat) • carb. 20g • pro. 3g • fat 4g • sat. fat 2g • chol. 27mg • sod. 202mg • calc. 7mg • fiber 1g

Panettone Loaf

Sweet Breads Cycle/Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
Eggs, large, at room temperature*	2	2	1
Orange zest	3½ teaspoons (17 ml)	3 teaspoons (15 ml)	2 teaspoons (10 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Granulated sugar	½ cup (75 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
Bread flour	3 cups + 6 tablespoons (840 ml)	2½ cups (675 ml)	2 cups (500 ml)
Anise seed	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Ground nutmeg	¾ teaspoon (4 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Mixed fruit (both dried and candied citrus)	1 cup (250 ml)	¾ cup (175 ml)	½ cup (125 ml)
Pine nuts	¾ cup (150 ml)	½ cup (125 ml)	¼ cup (75 ml)
Yeast, active dry, instant or bread machine	2½ teaspoons (11 ml)	2½ teaspoons (11 ml)	2 teaspoons (10 ml)

Place ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 115 (33% from fat) • carb. 16g • pro. 4g • fat 4g • sat. fat 2g • chol. 23mg • sod. 83mg • calc. 14mg • fiber 1g

Rich Raisin Loaf

Sweet Breads Cycle/Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	½ cup (125 ml)	¼ cup (50 ml)	2 tablespoons (30 ml)
Eggs, large, at room temperature*	2	2	1
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Granulated sugar	3 tablespoons + 2 teaspoons (55 ml)	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)
Bread flour	3¾ cups (925 ml)	3 cups (750 ml)	2¼ cups (550 ml)
Raisins	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)

Place the milk, butter, eggs, salt, sugar, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. When Mix-in's tone sounds, add raisins. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 105 (24% from fat) • carb. 17g • pro. 3g • fat 3g • sat. fat 1g • chol. 23mg • sod. 82mg • calc. 13mg • fiber 1g

Stollen Loaf

Sweet Breads Cycle/Delay Start Timer – No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Milk, lowfat	1 cup (250 ml)	¾ cup (175 ml)	¾ cup (175 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	¾ cup + 2 tablespoons (105 ml)	¾ cup (75 ml)	¾ cup (50 ml)
Eggs, large, at room temperature*	2	2	1
Lemon zest	3 teaspoons (15 ml)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Granulated sugar	¾ cup (75 ml)	¾ cup (50 ml)	2 tablespoons (30 ml)
Bread flour	3½ cups + 2 tablespoons (905 ml)	3 cups + 2 tablespoons (780 ml)	2¾ cups (550 ml)
Ground cinnamon	1¼ teaspoons (6 ml)	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Ground nutmeg	¾ teaspoon (4 ml)	½ teaspoon (2 ml)	¼ teaspoon (1 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	2¼ teaspoons (11 ml)	2 teaspoons (10 ml)
Raisins	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)
Slivered almonds	¾ cup (150 ml)	½ cup (125 ml)	½ cup (75 ml)

Place the milk, butter, eggs, zest, salt, sugar, bread flour, cinnamon, nutmeg, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise, and bake. When Mix-in's tone sounds, add raisins and slivered almonds. If desired, when Pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.
Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:
Calories 144 (36% from fat) • carb. 19g • pro. 4g • fat 6g • sat. fat 2g • chol. 25mg • sod. 84mg • calc. 30mg • fiber 1g

Sally Lunn Bread

Sweet Breads Cycle/ Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Evaporated lowfat milk, 80°–90°F (27°–32°C)	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
Eggs, large, at room temperature*	4	3	2
Unsalted butter, ½-inch (1 cm) pieces at room temperature	6 tablespoons (90 ml)	4½ tablespoons (67 ml)	3 tablespoons (45 ml)
Granulated sugar	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)	2 cups (500 ml)
Nonfat dry milk	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Yeast, active dry, instant or bread machine	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Place all ingredients, in the order listed, in the bread pan fitted with the kneading paddle. Place in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, rise and bake. If desired, when pause tone sounds, remove dough and paddle. Shape dough into a ball and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 101 (26% from fat) • carb. 15g • pro. 4g • fat 3g • sat. fat 2g • chol. 32mg • sod. 91mg • calc. 27mg • fiber 0g

“Apple Pie” Bread

Sweet Breads Cycle / Delay Start Timer – No

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Milk, lowfat, 80°–90°F (27°–32°C)	1 cup (250 ml)	¾ cup + 2 tablespoons (205 ml)	½ cup + 1 tablespoon (140 ml)
Eggs, large, at room temperature*	3	2	1
Unsalted butter, ½-inch (1 cm) pieces at room temperature	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)	1½ tablespoons (22 ml)
Brown sugar, packed	¼ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Salt	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Bread flour	4¼ cups (1.25 L)	3¾ cups (775 ml)	2¾ cups (525 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
Dried apples, packed	½ cup (125 ml)	½ cup (75 ml)	¼ cup (50 ml)
Walnuts, chopped	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)
Raisins, packed	½ cup (75 ml)	¼ cup (50 ml)	3 tablespoons (45 ml)

Place the milk, eggs, butter, brown sugar, salt, bread flour, and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place in bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf and select dough size. Press Start to mix, knead, and rise. When Mix-in's tone sounds, add dried apples, walnuts and raisins. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

Ingredients	Large – 2 pounds	Medium – 1½ pounds	Small – 1 pound
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 105 (26% from fat) • carb. 16g • pro. 3g • fat 3g • sat. fat 1g • chol. 21mg • sod. 122mg • calc. 19mg • fiber 1g

“Chocolate Chip Cookie” Bread

Sweet Breads Cycle / Delay Start Timer – No

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Milk, lowfat, 80°–90°F (27°–32°C)	¾ cup (175 ml)	9 tablespoons (135 ml)	6 tablespoons (90 ml)
Eggs, large, at room temperature*	3	2	1
Vanilla extract	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)	¾ teaspoon (4 ml)
Unsalted butter, ½-inch (1 cm) pieces at room temperature	2 tablespoons (30 ml)	4½ teaspoons (22 ml)	1 tablespoon (15 ml)
Brown sugar, packed	¾ cup (50 ml)	3 tablespoons (45 ml)	2 tablespoons (30 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)	½ teaspoon (2 ml)
Bread flour	3¾ cups (800 ml)	2¾ cups (575 ml)	1¾ cups (400 ml)
Yeast, active dry, instant or bread machine	2¼ teaspoons (11 ml)	1¾ teaspoons (9 ml)	1½ teaspoons (5.5 ml)
Graham cracker crumbs	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Nonfat dry milk	3 tablespoons (45 ml)	6½ teaspoons (32 ml)	1½ tablespoons (22 ml)
Semisweet chocolate morsels	¾ cup (150 ml)	½ cup (125 ml)	⅓ cup (75 ml)
Chopped walnuts or pecans	½ cup (125 ml)	⅓ cup (75 ml)	¼ cup (50 ml)

Place the milk, eggs, vanilla, butter, brown sugar, salt, bread flour, graham cracker crumbs and yeast, in the order listed, in the bread pan fitted with the kneading paddle. Place in bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Sweet Breads. Press Crust and select Medium (or to taste). Press Loaf to select dough size. Press Start to mix, knead, and rise. When Mix-in's tone sounds, add chocolate morsels and nuts. When pause signal sounds, remove dough and kneading paddle if desired, reshape dough and replace in bread pan. Press Start to continue. When cycle is completed, remove bread from machine and transfer to wire rack to cool. Bread slices best when allowed to cool.

* Gently and safely warm cold eggs by placing whole eggs in a bowl and covering with moderately hot tap water for 10 minutes.

To prepare using Rapid Sweet Breads cycle: Select Rapid Sweet Breads, medium crust, loaf size.

Use rapid rise yeast in place of standard yeast in recipe and add vital wheat gluten (optional – aids in rise).

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>	<i>Small – 1 pound</i>
Rapid rise yeast	3 teaspoons (15 ml)	2½ teaspoons (12 ml)	2 teaspoons (10 ml)
Vital wheat gluten (optional)	2 teaspoons (10 ml)	1½ teaspoons (7 ml)	1 teaspoon (5 ml)

Nutritional information per serving [1 ounce (28 g)]:

Calories 88 (29% from fat) • carb. 13g • pro. 3g • fat 3g • sat. fat 1g • chol. 22mg • sod. 26mg • calc. 25mg • fiber 0g

Jams, Sauces, Chutneys

Your Cuisinart™ Convection Bread Maker makes delicious jams, preserves and chutneys. This section includes some of our test kitchen's favourite recipes – or use your own favourites – to accompany the wonderful breads you'll bake with the bread maker.

Cranberry Sauce

Makes 2 cups (500 ml)

- 3 cups (750 ml) fresh or frozen cranberries, rinsed (remove and discard any stems)**
- 1 cup (250 ml) granulated sugar**
- ½ cup (125 ml) cranberry juice**
- 1½ teaspoons (7 ml) pure vanilla extract**
- 1 teaspoon (5 ml) grated orange zest**

Place the cranberries, sugar, juice, vanilla, and zest in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps sound at 5 and 10 minutes into the cycle. Transfer cranberry sauce to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [2 tablespoons (30 ml)]:
Calories 28 (1% from fat) • carb. 7g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 0mg • calc. 1 mg • fiber 0g

“Berried” Applesauce

Makes about 3 cups (750 ml) chunky-style applesauce

- 2 pounds (1 kg) apples, peeled, cored, quartered and thinly sliced [¼-inch (0.3 cm)]**
- 1 cup (5 ounces) quartered strawberries**
- ¾ cup (150 ml) blueberries**
- ½ cup (125 ml) apple cider or unsweetened apple juice**
- ½ cup (125 ml) granulated sugar or Splenda®**
- 2 tablespoons (30 ml) fresh lemon juice**

Place the apples, strawberries, blueberries, cider, Splenda®, and lemon juice in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Serve warm or transfer “Berried” Applesauce to a resealable container. Let cool, then cover and refrigerate. Keeps refrigerated about 1 week.

Nutritional information per serving
[¼ cup (50 ml) made with granulated sugar]:
Calories 89 (3% from fat) • carb. 23g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 1mg • calc. 6mg • fiber 2g

Tomato Chutney

Makes about 4 cups (1 L)

- 1 can (14–15 ounce) diced tomatoes, with juices**
- 6 ounces finely chopped [$\frac{1}{4}$ -inch (0.5 cm)] onion [about 1 cup (250 ml)]**
- 5 ounces finely chopped [$\frac{1}{4}$ -inch (0.5 cm)] green pepper [1 cup (250 ml)]**
- 1 cup (250 ml) packed light brown sugar**
- $\frac{3}{4}$ cup (150 ml) diced [$\frac{1}{4}$ -inch (0.5 cm)] apple**
- $\frac{1}{2}$ cup (125 ml) golden raisins**
- $\frac{1}{8}$ cup (75 ml) cider vinegar**
- 3 tablespoons (45 ml) powdered pectin**
- 2 tablespoons (30 ml) tomato paste**
- 1 teaspoon (5 ml) kosher salt**
- 1 teaspoon (5 ml) freshly ground black pepper**
- 1 teaspoon (5 ml) Tabasco® or other hot sauce**
- $\frac{1}{2}$ teaspoon (2 ml) dry mustard**
- $\frac{1}{4}$ teaspoon (1 ml) ground allspice**

Place all ingredients in a medium bowl and stir to blend. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

When complete, spoon into clean dry jars. Let cool, then cover. Store in refrigerator for up to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:

Calories 46 (1% from fat) • carb. 12g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 96mg • calc. 10mg • fiber 0g

Tart Pink Grapefruit Marmalade

Makes 3 cups (750 ml)

- 2 $\frac{1}{2}$ pounds (1.13 kg) small to medium pink grapefruit (about 4)**
- 1 $\frac{1}{2}$ cups (325 ml) granulated sugar ***
- $\frac{1}{4}$ cup (50 ml) orgeat syrup****
- 1 box [1.75 ounces (50 g)] powdered pectin**

Peel grapefruit using a sharp knife. Slice the bitter white pith from the peel, leaving just a thin layer on the peel. Discard bitter white pith. Cut the peel into thin [$\frac{1}{8}$ -inch (0.25 cm) thick] slices and place in a medium bowl. Cut the grapefruit into sections, removing the membrane and seeds. Add the sections and any accumulated juices to the bowl. Stir in sugar. Cover and refrigerate for 24 hours – this is to tenderize the grapefruit peel.

Stir the orgeat and pectin into the macerated grapefruit peel and sections. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer marmalade to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated for 4 to 6 weeks.

*This makes a tart, English-style marmalade. For a sweeter marmalade, increase the sugar to 2 cups (500 ml) and the orgeat to $\frac{1}{2}$ cup (75 ml).

**Orgeat syrup is an almond-flavoured syrup most often used in cocktails such as the MaiTai or Scorpion. It can be found in most well-stocked grocery stores with the drink mixers.

Nutritional information per serving [1 tablespoon (15 ml)]:

Calories 32 (1% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 3mg • calc. 3mg • fiber 0g

Peach, Mango, Papaya and Apricot Jam

Makes about 3 cups (750 ml)

- 1 cup (250 ml) diced [$\frac{1}{2}$ -inch (1.25 cm)] peaches
- 1 cup (250 ml) diced [$\frac{1}{2}$ -inch (1.25 cm)] mango
- 1 cup (250 ml) diced [$\frac{1}{2}$ -inch (1.25 cm)] papaya
- $\frac{1}{2}$ cup (125 ml) dried apricots, cut in quarters
- $1\frac{1}{4}$ cups (300 ml) granulated sugar
- 3 tablespoons (45 ml) fresh lemon juice
- $\frac{1}{4}$ cup (50 ml) powdered pectin

Place all ingredients in a medium bowl and stir. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:

*Calories 36 (1% from fat) • carb. 9g • pro. 0g • fat 0g • sat. fat 0g • chol. 3mg
• sod. 3mg • calc. 3mg • fiber 0g*

Strawberry Rhubarb Jam

Makes about 3 cups (750 ml)

- 1 pound (500 g) fresh strawberries, stemmed and quartered or halved
- 12 ounces (340 g) fresh rhubarb, cut in $\frac{1}{2}$ -inch (1.25 cm) slices
- $\frac{3}{4}$ cup (150 ml) granulated sugar
- $\frac{1}{4}$ cup (75 ml) packed brown sugar
- $\frac{1}{4}$ cup (50 ml) powdered pectin
- $\frac{1}{2}$ teaspoon (2 ml) ground cinnamon

Place half the strawberries in a bowl with $\frac{1}{4}$ cup (75 ml) of the granulated sugar. Use a potato masher or fork to mash roughly – it should be slightly chunky with some liquid. Add remaining ingredients and stir to combine. Transfer the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:

*Calories 24 (2% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 3mg • calc. 9mg • fiber 0g*

Pear and Ginger Preserves

Makes 2 cups (500 ml)

- 1 pound (500 g) thinly sliced pears (weigh after peeling and coring)**
- 1 cup (250 ml) granulated sugar**
- ¼ cup (50 ml) powdered pectin**
- 3 tablespoons (45 ml) fresh lemon juice**
- 2-3 tablespoons (30 - 45 ml) candied ginger bits (to taste)**
- 1 teaspoon (5 ml) grated fresh lemon zest**
- ¼ teaspoon (1 ml) powdered ginger**

Place the pears, sugar, pectin, lemon juice, candied ginger, zest, and powdered ginger in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Pear and Ginger Preserves to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:

*Calories 43 (1% from fat) • carb. 11g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 4mg • calc. 5mg • fiber 0g*

Blueberry Lime Jam

Makes 3 cups (750 ml)

- 6 cups (1.5 L) fresh blueberries**
- 1½ cups (325 ml) granulated sugar**
- 1 package [1.75 ounce (50 g)] powdered pectin**
- ¼ cup (50 ml) fresh lime juice**
- 1 teaspoon (5 ml) grated fresh lime zest**

Place the blueberries, sugar, pectin, lime juice, and zest in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Blueberry Lime Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:

*Calories 35 (2% from fat) • carb. 9g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg
• sod. 3mg • calc. 1mg • fiber 1g*

Plum Cassis Jam

Makes about 3 cups (750 ml)

- 2 pounds (1 kg) plums, pitted and cut into ¼-inch (0.5 cm) slices**
- ¾ cup (175 ml) granulated sugar**
- ½ cup (75 ml) crème de cassis liqueur**
- ¼ cup (50 ml) fresh lemon juice**
- 1 package [1.75 ounce (50 g)] powdered pectin**
- 1 teaspoon (5 ml) cinnamon**

Place the sliced plums, sugar, cassis, lemon juice, pectin, and cinnamon in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Plum Cassis Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:

Calories 33 (3% from fat) • carb. 8g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 2mg • calc. 2mg • fiber 0g

Cherry Bounce Jam

Makes about 3 cups (750 ml)

- 1½ pounds (750 g) pitted sweet dark cherries (thaw if using frozen)**
- ¾ cup (175 ml) granulated sugar**
- 3 tablespoons (45 ml) Kirschwasser**
- 3 tablespoons (45 ml) fresh lemon juice**
- 1 package [1.75 ounce (50 g)] powdered pectin**
- ½ teaspoon (2 ml) ground allspice**

Place the cherries, sugar, Kirschwasser, lemon juice, pectin, and allspice in a medium bowl. Stir to combine. Transfer to the bread pan fitted with the kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Jam. Press Start. Scrape the sides of the pan when tone beeps at 5 and 10 minutes into the cycle.

Transfer Cherry Bounce Jam to clean jars. Let cool, then cover and refrigerate. Keeps refrigerated 4 to 6 weeks.

Nutritional information per serving [1 tablespoon (15 ml)]:

Calories 27 (1% from fat) • carb. 6g • pro. 0g • fat 0g • sat. fat 0g • chol. 0mg • sod. 3mg • calc. 3mg • fiber 0g

Tips and Hints for Last-Minute Loaves

When making Last-Minute Loaves it is important to remember a few things:

These breads are best consumed within 2 hours after preparing.

Allow the bread to cool before cutting to allow the structure to develop properly. Or allow to remain in the Bread Maker for the 60-Minute Keep Warm cycle before serving.

When preparing these loaves, bring all solid ingredients to room temperature and liquids to 100°F (40°C).

It is necessary to use rapid rise yeast when making Last-Minute Loaves – do not substitute instant or bread machine yeast for the rapid rise yeast.

The texture and rise of the bread is greatly improved by adding vital wheat gluten to the mixture – in a pinch it can be left out, but keep it on hand for Last-Minute Loaves.

For a more classic/traditional bread, any of the following recipes may be made on the White cycle – use instant or bread machine yeast, reduce the amount of yeast used to 2 teaspoons (10 ml), and omit the vital wheat gluten. To prepare using the Rapid White cycle, use 2 teaspoons (10 ml) rapid rise yeast, and add 1 to 2 teaspoons (5 ml to 10 ml) vital wheat gluten to enhance the rising.

Last-Minute White Loaf

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 100°F (40°C)	1½ cups (375 ml)	1½ cups (275 ml)
Vegetable oil or melted unsalted butter	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)
Salt	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Sugar	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)
Vital wheat gluten	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Rapid rise yeast	4 teaspoons (20 ml)	3 teaspoons (15 ml)

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

Calories 70 (9% from fat) • carb. 13g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 148mg • calc. 3mg • fiber 0g

Last-Minute “Pesto” Loaf

<i>Ingredients</i>	<i>Large – 2 pounds</i>	<i>Medium – 1½ pounds</i>
Water, 100°F (40°C)	1½ cups (375 ml)	1½ cups (275 ml)
Extra virgin olive oil	2 tablespoons (30 ml)	2¼ teaspoons (11 ml)
Granulated sugar	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Salt	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)
Bread flour	4¾ cups (1.025 L)	3 cups + 1½ tablespoons (772 ml)
Vital wheat gluten	4 teaspoons (20 ml)	3 teaspoons (15 ml)
Freshly grated Parmesan or Grana Padano® cheese	½ cup (75 ml)	½ cup (75 ml)
Dried basil	1 tablespoon (15 ml)	2¼ teaspoons (11 ml)
Walnuts, toasted, chopped	½ cup (125 ml)	½ cup (75 ml)
Rapid rise yeast	4 teaspoons (20 ml)	3 teaspoons (15 ml)

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

Calories 96 (25% from fat) • carb. 14g • pro. 3g • fat 3g • sat. fat 1g • chol. 1mg • sod. 129mg • calc. 25mg • fiber 1g

Salsa and Cheese Last-Minute Loaf

Makes 1 loaf, about 2 pounds

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Prepared (purchased – medium heat) salsa, warmed to 100°F (40°C)	1¾ cups (425 ml)	1¼ cups + 1 tablespoon (315 ml)
Flavorful olive oil	3 tablespoons (45 ml)	2 tablespoons + 1 teaspoon (35 ml)
Grated sharp or extra-sharp Cheddar cheese	½ cup (125 ml)	⅓ cup (75 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)
Vital wheat gluten	4 teaspoons (20 ml)	3 teaspoons (15 ml)
Rapid rise yeast	4 teaspoons (20 ml)	3 teaspoons (15 ml)

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

Calories 93 (21% from fat) • carb. 14g • pro. 4g • fat 2g • sat. fat 0g • chol. 2mg • sod. 118mg • calc. 28mg • fiber 1g

Last-Minute Corn Loaf

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Canned creamed corn	1¼ cups (300 ml)	¾ cup (200 ml)
Lowfat milk	½ cup (125 ml)	¾ cup (75 ml)
Unsalted butter, ½-inch (1.25 cm) pieces at room temperature	2 tablespoons (30 ml)	4½ teaspoons (22 ml)
Granulated sugar	2 teaspoons (10 ml)	1½ teaspoons (7 ml)
Salt	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	3½ cups (875 ml)	2¾ cups (650 ml)
Yellow cornmeal	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
Vital wheat gluten	4 teaspoons (20 ml)	3 teaspoons (15 ml)
Rapid rise yeast	4 teaspoons (20 ml)	3 teaspoons (15 ml)

Combine corn, milk and butter and warm to 100°F (60°C). Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

Nutritional information per serving [1 ounce (28 g)]:

Calories 83 (13% from fat) • carb. 16g • pro. 2g • fat 1g • sat. fat 1g • chol. 2mg • sod. 118mg • calc. 10mg • fiber 1g

Last-Minute Cinnamon Raisin Yogurt Bread

Ingredients	Large – 2 pounds	Medium – 1½ pounds
Fat-free plain yogurt	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
Lowfat milk	¾ cup (175 ml)	½ cup + 1 tablespoon (140 ml)
Unsalted butter, ½-inch (1.25 cm) pieces at room temperature	2 tablespoons (30 ml)	4½ teaspoons (22 ml)
Brown sugar, packed	2 tablespoons (30 ml)	4½ teaspoons (22 ml)
Salt	1½ teaspoons (7 ml)	1½ teaspoons (5.5 ml)
Cinnamon	1 teaspoon (5 ml)	¾ teaspoon (4 ml)
Bread flour	4 cups (1 L)	3 cups (750 ml)
Vital wheat gluten	4 teaspoons (20 ml)	3 teaspoons (15 ml)
Rapid rise yeast	4 teaspoons (20 ml)	3 teaspoons (15 ml)
Raisins, not packed	½ cup (125 ml)	½ cup (75 ml)

Place all ingredients, in order listed, in bread pan fitted with kneading paddle. Place the bread pan in the Cuisinart™ Convection Bread Maker. Press Menu and select Last Minute Loaf. Press Start to mix, knead, rise and bake. Remove from bread pan when done and allow to cool for 1 hour or allow to remain in bread maker for 60-Minute Keep Warm Cycle before serving.

*Nutritional information per serving [1 ounce (28 g)]:
Calories 85 (12% from fat) • carb. 16g • pro. 3g • fat 1g • sat. fat 1g • chol. 2mg • sod. 116mg • calc. 20mg • fiber 1g*

WARRANTY

Three-Year Limited Warranty

This warranty supersedes all previous warranties on the Cuisinart™ Convection Bread Maker. This warranty is available to consumers only. You are a consumer if you own a Cuisinart™ Convection Bread Maker that was purchased at retail for personal, family, or household use. This warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart™ Convection Bread Maker will be free of defects in material or workmanship under normal home use for three years from the date of original purchase. For warranty purposes, we would like to suggest that you register your product on-line at www.cuisinart.ca to facilitate verification of the date of original purchase. However, should you not wish to register on-line we recommend that you to maintain original receipt indicating proof of purchase. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

When calling our Authorized Service Centre for in warranty service please make reference to your model number and the manufacturing date code. This information can be found in the rating area on the body or underneath the base of your unit. The model number will follow the word Model: CBK-200C. The manufacturing date code is a 4 or 5 digit number. Example, 40630 would designate year, month & day (2004, June 30th).

If your Cuisinart™ Convection Bread Maker should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606, or write to:

Cuisinart
156 Parkshore Drive
Brampton, Ontario L6T 5M1

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, daytime phone number, description of the product defect,

product serial number (stamped on bottom of product base), and any other information pertinent to the product's return. Please pay by cheque or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart™ Convection Bread Maker has been manufactured to strict specifications and has been designed for use with the Cuisinart™ Convection Bread Maker accessories and replacement parts. These warranties expressly exclude any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

These warranties do not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. These warranties exclude all incidental or consequential damages.

Before Returning Your Cuisinart Product

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Consumer Service Centre at 1-800-472-7606 before returning the product for servicing. Often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a representative can confirm whether the product is under warranty and direct you to the nearest service location.

*Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Centre at 1-800-472-7606 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

Cuisinart®

SAVOR THE GOOD LIFE®



Coffeemakers



Food Processors



Toaster Ovens



Waffle Irons



Cookware



Ice Cream Makers

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life®.

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